

## SAKE • RICE • SOIL • WATER • TREE

Never cut down trees. This is what I had learned from my grandfather. We have a family motto that has been passed down over 55 generations: "SAKE, RICE, SOIL, WATER, TREE." These five interact with each other:

good sake is made from good rice; good rice grows in good soil; farm soil contains good water; and good water comes from good trees. By protecting trees, our brewery protects our sake. Our brewery is located in the area called Obara which was one of the original settlements of Ibaraki Prefecture. Even today, the embankment of a castle from the Heian Era still remains in Obara.

We brew sake with respect to nature, appreciating the changing of seasons and natural circulation system every day. The tall trees that change their faces in every season behind the buildings give you a warm welcome when you come through the gate of the brewery. The neighbors often call us "the brewery in the grove" due to lush keyaki (zelkova) trees surrounding our brewery.

The origin of our brewery is a bit different from others. Originally we were members of the samurai class. Sake brewing began after the economy came to be based on rice, and the local economies stabilized. Sake brewing was a by-product of the main product: rice.

We only brew Junmai Daiginjo sake with the rice no longer than five months after being harvested from local rice fields. Thankfully, our sake have been highly rated and receive good reputation not only in Japan, but also outside of Japan; we were awarded several prizes at the International Wine Challenge held in London; sommeliers including world champion sommeliers highly rated our sake. Also Robert Parker, an internationally well-known connoisseur, rated our sake as 91 points out of 100 points. In 2014, our sake, KAKUNKO, was chosen to be served at distinguished guests at the Prime Minister's official residence. Moreover, in 2016, KAKUNKO was served for the guests of Partner's Program of G7 ISSE-SHIMA SUMMIT. It is rare for the breweries outside of the host prefecture to be used, yet our KAKUNKO was selected as one of the must-items on the menu to be served.

郷  
酒

● 郷のほまれ



## MAP



Approx.15min. from JobanExpwy Mito IC  
Approx.10min. by taxi from Joban Line Tomobe St.

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# 郷酒

S a t o n o H o m a r e

酒 • 米 • 土 • 水 • 木  
sake • rice • soil • water • tree

須藤本家株式会社  
SUDOHONKE INC.

① 純米大吟醸酒 郷乃譽 (白ラベル)(無濾過・生々・無濾過・火入)  
Junmai-Daiginjo-shu Sato no Homare  
unpasteurized / pasteurized



International Wine Challenge Gold. Light airy aroma and flavor are well balanced. A soft touch on the tongue is followed by a clear dryness, which leads to a crisp finish

② 純米大吟醸酒 霞山 (無濾過・生々・無濾過・火入)  
Junmai-Daiginjo-shu Kazan  
unpasteurized / pasteurized



International Wine Challenge Gold. The rich, powerful depth, breadth, and roundness are pleasantly combined with acidity. While having satisfying fullness on the palate, the finish is clear and brisk.

③ 純米大吟醸酒 花あわせ (無濾過・生貯蔵酒)  
Junmai-Daiginjo-shu Hana-Awase  
pasteurized



The litchi-like fruity aroma is well balanced with the light airy acidity. A firm yet crisp and refreshing aftertaste creates the complex long taste.

④ 純米大吟醸酒 山桜桃 (無濾過・生々)  
Junmai-Daiginjo-shu Yusura  
unpasteurized



Very complex, refreshing with the delicate fruity aroma reminiscent of green apple. A tight dryness and transparency of flavor are prominent.

⑤ 純米大吟醸酒 郷乃譽活性にごり (無濾過・生々)  
Junmai-Daiginjo-shu Sato no Homare Kassei-Nigori  
unpasteurized

春～秋は  
スパークリングタイプ  
になります。



Slightly sparkling and white cloudy sake that has soft, yet clear dry stream on the tongue, which leads to a crisp finish.

⑥ 純米大吟醸酒 雪の舞活性にごり (無濾過・生々)  
Junmai-Daiginjo-shu Yukinomai  
unpasteurized  
(限定品)

春～秋は  
スパークリングタイプ  
になります。



International Wine Challenge Silver. Slightly sparkling, elegant white cloudy sake. The particles of carbonated gas are extremely fine, which brings a smooth refreshing brisk touch in the mouth. The finish is pleasantly clear.

⑦ 郷乃譽 生酏純米大吟醸酒 (無濾過・生貯蔵酒)  
Sato no Homare Kimoto Junmai-Daiginjo-shu  
pasteurized



International Wine Challenge High Commended. The body is full with rich roundness. Flavor, acidity, dryness and unique Kimoto aroma are well balanced.

⑧ 純米大吟醸酒(郷乃譽)(黒金)(無濾過・生々)  
Junmai-Daiginjo-shu (Sato no Homare)(Black Gold)  
unpasteurized



Rich and elegant fragrant with the aroma reminiscent of outdoor-ripened fruits. The flavor is light, dry and tight with silky touch.

⑨ 純米大吟醸酒 樽酒 吉兆の舞 (火入)  
Junmai-Daiginjo-shu Taruzake Kiccho no Mai  
pasteurized



300ml ミニ狐樽  
1.8L 〃  
一斗 狐樽  
二斗 〃  
四斗 〃

Sake aged in wooden casks called "taru." Light airy aroma and flavor are well balanced. A soft touch on the tongue is followed by a clear dryness, which leads to a crisp finish. Good for special occasions.

⑩ 純米大吟醸酒 郷乃譽 (赤ラベル)(無濾過・生々)  
Junmai-Daiginjo-shu Sato no Homare (Akaraberu)  
unpasteurized



International Wine Challenge Commended. A fruity aroma with moderate soft, tight and firm yet light touch and a dry flavor with a clear refreshing finish are combined together on a touch of extreme elegance.

⑪ 純米大吟醸酒 山渡 (無濾過・生々)  
Junmai-Daiginjo-shu Yamawatari  
unpasteurized



Compared to KAKUNKO, YAMAWATARI has a subdued gentle aroma and delicate deep flavor that is very dry and brisk. Complex light-bodied with profound calmness and sophistication.

⑫ 純米大吟醸酒 花薫光 (無濾過・生々)  
Junmai-Daiginjo-shu Kakunko  
unpasteurized



Parker's Point: 91. A masterpiece of Junmai Daiginjo. The gorgeous aroma and rich flavor are in perfect harmony. Full bodied, velvety, with lingering luscious aftertaste.