

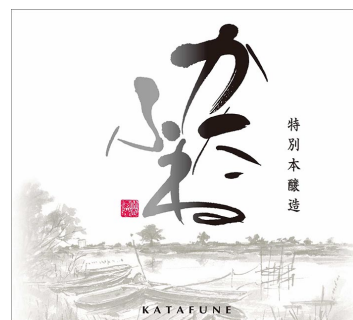
# KATA FUNE

## Tokubetsu Honjozo (Niigata, Japan)

*The Gold and Trophy winner at the International Wine Challenge (IWC-London) in 2013 and 2015. Round, mellow, off-dry, clean finish. This is the pinnacle of uma-kuchi (umami-rich) honjozo sake made by Takeda Shuzoten, a boutique sake house in the south-western part of Niigata Prefecture.*

### Basic information

**Brand :** Katafune [Kah-tah-foo-né]  
**Nickname :** “Lagoon Boat”  
**Type of sake:** Tokubetsu Honjozo  
**Seimai Buai:** Rice polished to 60%.  
**Alcohol:** 15.5% by volume  
**Size & UPC:** 1.8L/6            UPC 844650065022  
                          720ml/12        UPC 844650065039  
                          300ml/12        UPC 844650065046



### Producer

**Producer:** Takeda Shuzoten Ltd.            **Founded:** 1866  
**Location:** 171 Kami-kofunatsu-hama, Ohgata-ku, Joetsu-shi, Niigata, Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
**President:** Shigenori Takeda    **Toji (Master Brewer):** Yoshio Kobayashi  
Shigenori is the ninth generation of the owner/founding family.

### Ingredients & Technical data

**Rice:** Koshi Tanrei (for koji making) & Koshi Ibuki (for main mash)  
**Water:** On-site well water, soft water  
**Yeast:** Kyokai #9  
Sulfite-free, preservative-free.

**Nihonshu-do (SMV):** - 3    **Acidity:** 1.3    **Amino acids:** 1.3

### Other information

**Serving temp.:** Room temperature, or luke-warm.

**Tasting note:** Round, mellow, off-dry, umami-rich. Lightly flowing on your tongue through throat

**Food Pairing:** Grilled fish, shellfish – raw, simmered, or grilled with soy sauce, linguine with clams and garlic, scallop seared and sautéed with butter.

