HOU HOU SHU
Sparkling Sake

The Marumoto Brewery was founded in 1867 at the base of the Chikurin-ji Mountains, in Okayama-ken, one of Japan's most prized agricultural regions. The brewery was originally called *Shimizu-ya*, literally meaning "spring water store" because it was built on the site of a great water source. Now a national cultural landmark, the brewery is managed by a sixth generation family member, Niichiro Marumoto.

Hou Hou Shu has been described by UrbanSake.com as "the quintessential sparkling sake." The carbonation is result of the natural fermentation process and its low alcohol level makes it perfect for everyday celebrations and special occasions.

Bright and ebullient, this sparkling sake conjures aromas redolent of peach, strawberry and tropical flowers. On the palate it is light and refreshingly sweet with a creamy, marshmallow-like mouthfeel. Similar to well-crafted Moscato d'Asti, this crowd-pleasing sparkler dazzles with its beautiful balance of sweetness and acidity.

Open gently so as not to agitate any sediment and serve well-chilled as you would a Champagne. Enjoy with spicy foods as well as treats like cupcakes, shortbread and angel food cake.

Available in 180ml and 300ml bottles.

Region:	**Okayama**	Rice:	**Akebono**
Grade:	**Junmai**	Yeast:	**#9**
Seimaibuai:	**69%**	Shubo Method:	**Kohon Tohka**
SMV/Nihonshudo:	**-40**	Pressing:	**Yabuta**
Acidity:	**6.0**	Filtration:	**None**
Amino Acidity:	**N/A**	Pasteurization:	**Once**
ABV:	**6%**	Brewery:	**Marumoto**

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