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WEDNESDAY, JANUARY 7, 2015

KIBO Junmai Saké

"KIBO (key-bo) means "hope" in Japanese. The earthquake and tsunami of March 2011 completely destroyed the Suisen Shuzo Saké Brewery, the producers of KIBO Saké, and tragically took the lives of seven of their employees. With much passion and perseverance the saké brewery was rebuilt and the company resumed saké production the following year. The spirit of Suisen brewery lives on in its KIBO Junmai Saké."

Being a complete saké novice, I still enjoy how it challenges my palate and makes me grope for descriptors, aroma and flavor alike. When I received this sample from [SakéOne](#), I was immediately taken by the cute little can's design (by Swig Studio), with its nod to the fishing community that had been destroyed by the tsunami.



Through [SakéOne](#) and Charles Communications, I've had the good fortune to taste a variety of sakés over the last few years, some that I've loved, some that just haven't fit my palate (hmmm, just like wine!). **I will say that this is one of my favorites to date, maybe the most wine-like I've tried. Incredibly soft mouthfeel, this has very subtle citrus and green grass aromas, with subtle citrus and green melon flavors, ending with a tangy finish that's unexpected but just right.** At \$5.99 for a 180 mL can, this saké is the perfect thing to bring along on a picnic or other alfresco outing, though it tasted just fine with a roast chicken at the dinner table.