



DESCRIPTION

Tokubetsu: This can be added to 'Honjozo' sakes and stands for; special/premium. This is one of the best variants of Honjozo that the brewery can produce. Junmai: a pure product, in which no alcohol has been added to the production process. Showcasing the natural flavour of Hyogo's Yamadanishiki rice grain, polished until only 60% of the grain is left, this sake has a satisfyingly umami rich flavour profile which is rich but refreshing. A clean and well-structured traditional brew. A clean and well-structured traditional brew.

UNIQUE SELLING POINTS

- A traditional brew with a satisfyingly full-bodied flavour profile, clean and well structured.
- One of the most awarded sake in the world!
- Produced with carefully selected premium Yamadanishiki rice. The result is a sake of exceptional quality with a refined taste experience.

AWARDS

Feminalise : Gold in 2023 | Kura Master : Platine in 2022 | IWC : Winner in 2022

ADDITIONAL INFORMATION

Country: Japan
Category: Sake
Flavor profile: Aromatic,Floral,Rich

