



Dokan

Product Type: Sake Nihonshu
Category: Junmai Daiginjo Genshu
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Terada Honke
Region: Pref. of Shiga
Rice type: Yamadanishiki
Rice milling: 50%
Tasting temp.: Cold to room temp.
Aromatic profile: Expressive, fruity



A sake with subtle fruity notes. A very nice nose, wispy and a fine acidity in mouth which perfectly balances the sweet side.

Fresh and slightly sweet

72cl - alc 17% vol.

Ota Shuzo brewery is located in Shiga Prefecture, east of Kyoto. She also produces rice, which is increasingly rare in the sake world! They produce this Daiginjo - Nama - Genshu, unpasteurized sake, un-diluted after fermentation and mainly produced from polished rice Yamadanishiki to over 50%.