



Hanahato Kijoshu Ookoshu

Product Type: Sake Nihonshu
Category: Junmaï Kijoshu Koshu
Alcohol: Alc. 16% Vol.
Format: Bouteille de 60cl
Producer: Enoki Shuzo
Region: Pref. of Hiroshima
Rice milling: 65%
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful



Only 500 bottles available worldwide for this sake aged 20 years in stainless steel tanks. The result is fabulous, a very amber color with an incredible intensity. Daikoshu is also a Kijoshu, ie produced with sake during fermentation.

A Kijoshu of 20 years of harmonious and sophisticated age, an ultra rare sake!

60cl - alc. 16.5% vol.

The aging is done in stainless steel tanks without any other influence, simply to let the sake evolve by itself. Aging as long to allow the aromas to stabilize, and to gain flexibility on the intense flavors obtained by a shorter aging (Hanahato also exists versions aged 8 years). The aromas harmonize and the sake becomes sophisticated. As Daikoshu is also a Kijoshu, the softness remains marked, it remains in the background and gives the whole a very silky texture.