



Judo Junmai Daiginjo

Product Type: Sake Nihonshu
Category: Junmai Daiginjo
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Nadagiku Shuzo
Region: Pref. of Hyogo
Rice type: Hyogo Yumenishiki
Rice milling: 50%
Tasting temp.: Cold to room temp.
Aromatic profile: Expressive, fruity



Special cuvée called "Judo" that the Kawaishi family produces as a tribute to their illustrious ancestor Mikinosuke Kawaishi, an eminent judoka who largely contributed to the development of Judo around the world. A Junmai Daiginjo, which is a credit to the reputation of the Himeji region and the entire Prefecture.

Intense, rich, a strong impact

72cl - alc. 16% vol.

Produced from Hyogo Yumeshishiki, it comes from a slow fermentation and low temperature, followed by a bottling that occurs just after filtration, and a negative temperature conservation. A sake with a fruity and straight character, an elegant sweetness, a beautiful depth and a lot of freshness! Tasting tips: serve cool or at room temperature. In pure tasting or on a simple and refined cuisine.