



Judo !



A special cuvée called "Judo" that the Kawaishi family has decided to produce as a tribute to their illustrious ancestor Mikinosuke Kawaishi, an eminent judoka who has largely contributed to the development of Judo abroad. A Junmai Daiginjo who honors the reputation of the Himeji region!

1 bottle of 72cl Judo Sake and 2 sakazuki

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.