



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



A beautiful bottle for this sake koshu aged 10 years in stainless steel tanks. The result is fabulous, a very amber color and incredible intensity. Daïkoshu is also a Kijoshu, ie produced with sake during fermentation.

A harmonious and sophisticated Kijoshu of 10 years old, an ultra rare sake!

10年熟成
60cl - alc. 16% 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 Daïkoshu is also a Kijoshu, the softness remains marked, it remains in the background and gives the whole a very silky texture.