



Born Junmai

Product Type: Sake Nihonshu
Category: Junmai
Alcohol: Alc. 15% Vol.
Format: 72cl bottle
Producer: Katokichibee Shoten
Region: Pref. of Fukui
Rice type: Yamadanishiki/Gohyakumangoku
Rice milling: 55%
Tasting temp.: Cold to hot
Aromatic profile: Mineral, vivid



A dry sake with subtle aromas. The rice used is a Yamadanishiki "Special A" grade from Hyogo and Fukui Prefecture. It is polished to 55% for more sweetness sensations and purity in mouth. To drink cold for a beautiful minerality.

A Junmai produced with the best rice, for a reasonable price

72cl - alc. 15% vol.

A dry sake with subtle aromas. The rice used is a Yamadanishiki "Special A" grade from Hyogo and Fukui Prefecture. It is polished to 55% for more sweetness sensations and purity in mouth. To drink cold for a beautiful minerality.

A Junmai produced with the best rice, for a reasonable price

72cl - alc. 15% vol.