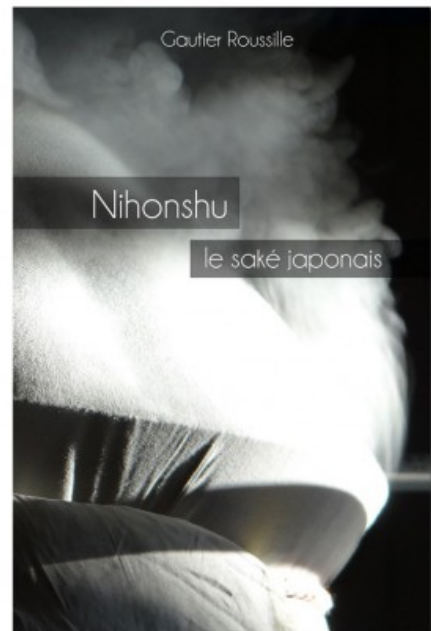


Book Nihonshu -Japanese sake (english version)



In a simple but rigorous language, this book, fruit of 5 years of research, methodically lifts the veil on the transformation of rice into sake. It is for everyone who wants to understand sake, its ingredients and its production methods, from the layman to the oenologist to the sommelier and the wine and spirits lover.

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