



TEDORIGAWA Yamahai Jikomi Junmai

Prefecture: Ishikawa

Type: Junmai (Yamahai Style)

Rice: Yamada Nishiki and Gohyaku mangoku

Polishing rate : 60% remaining

Alcohol: 16%

Serving Temperature: Slightly Warm



Tasting Note :

A sake produced by the mixture of Hyogo Prefecture's Yamada-Nishiki rice and Ishikawa Prefecture's Gohyaku-Mangoku rice, both of which has been polished down to 60% and then treated carefully and slowly under low temperature. The resulting sake has a rich and full-bodied flavour, with layers of fragrances that can be felt once swallowed.