FERMENTATI | SAKE

AKISHIKA OKARAKUCHI SAKè (DRY)

72 cl / 18°
Category: Saké
Raw material: Riso, acqua, lievito e Koji-kin
Fermentation: Selected yeasts
Production method: Fermentation
Box: No

WHY IT'S DIFFERENT

This sake comes from the historic Akishika Shuzo brewery in Osaka, renowned for growing its own rice. The term 'Chokarakuchi' literally means 'extra dry', and perfectly describes the mineral and clean profile of this sake.

HOW DO I DRINK IT?

Da assaggiare a tutte le temperature. Conservare al buoioe al fresco.

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