FERMENTATI | SAKE

TERADA HONKE DAIGO NO AWA SPARKLING SHINZENSHU

72 cl / 12°
Category: Saké
Fermentation: Selected yeasts
Production method: Fermentation
Box: No

WHY IT'S DIFFERENT

Located in the city of Kozaki, Chiba Department, Terada Honke is definitely the most Triple A sake in this range. The owner and master producer is Masuru Terada, representing the 24th generation. 10 acres of property cultivated with Kamen-o, Shinriki and Shibamishiki varieties, using ducks as herbicides. It is the only company to produce its Koji using natural fermentation processes. Daigo no Awa is an unfiltered, unpasteurized and undiluted Junmai sake produced according to a method dating back to the 15th century. A full-bodied, textured and sweet, slightly sparkling sake.

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