



GIKYO · YAMACHU HONKE SHUZO · AISAI, AICHI

GIKYO Enishi

Yamada-nishiki Tojo, Hyogo

Room-temperature maturation turns rice umami toward dashi, nuts and amber depth.

15%

ABV

720 ml

VOLUME

TOKUBETSU-JUNMAI

● SPECIFICATION

RICE Tojo Special-A Yamada Nishiki	POLISH 60%
BREWERY Yamachu Honke Shuzo	REGION Aisai, Aichi
PRODUCER GIKYO	