

御前酒 GOZENSHU

Since 1804



特等雄町 Tokuto Omachi 2.2

This sake is the ultimate challenge of us which sends out "the future of Omachi that is brewed by GOZENSHU".

"Tokuto Omachi 2.2" is brewed using only extremely limited quantities of the large-grain Omachi rice that has been sieved through a 2.2 mm mesh screen and brewed using ancient brewing method, the Bodaimoto.

This is a masterpiece of which we are very proud.

720ml

