

OTOKOYAMA

The original OTOKOYAMA with a 360 years history

男山



KIMOTO JUNMAI

Rich type. Round aroma of rice and a hint of fruit. A full-bodied dry sake with deep and creamy taste. Brewed with Kimoto method, which is the oldest and the original method of sake brewing where lactic acid bacteria is utilized to grow up the yeast.

Taste : Dry

Rice polishing ratio : 60%

Alc : 15%

SMV : +1

Acidity : 1.8

Amino Acid : 1.4

※These 3 values are for reference during manufacturing.

OTOKOYAMA CO., LTD.
HOKKAIDO

