

OHMINE SHUZOU

OHMINE 2GRAIN YAMADANISHIKI SAKE

MINE CITY • YAMAGUCHI • JAPAN • ASIA

TECHNICAL DETAILS

Ohmine's brewing process for 2Grain involves carefully controlling the bacteria in order to produce their ideal taste. Specifically, they reduce the amount of bacteria responsible for producing unwanted flavors (zatsumi) and increase the bacteria used for fermenting alcohol, which breaks down the starch in the grain. This method is difficult to control, and is only used for Ohmine's 2Grain.

TASTING NOTES

Ohmine 2Grain Yamadanishiki Sake

This brew boasts a juicy taste reminiscent of pear and white peaches. Notes of sugarcane and roasted almond can be detected in the middle, followed by a bitterness akin to that of cacao and orange peel on the finish.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 720mL (12 pc)
- ABV%: 14

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

