



美山てんごり

Miyama Tengori

Record of Awards

IWC
inter national wine challenge
Category: SAKE Honjozo

2017 BRONZE PRIZE 

2015 BRONZE PRIZE 

2013 BRONZE PRIZE 

2011 BRONZE PRIZE 

2010 BRONZE PRIZE 

生酏本醸造酒 (Kimoto Honjozo-Shu)

Kimoto is the oldest method among those used today and it takes lactobacillus from the air and allows it to produce lactic acid to get rid of undesirable bacteria and natural yeast.



Ingredients: water, rice, KojiMold, Yeast, Brewing alcohol

Rice-polishing ratio: 70%

Alcohol content : 16% to less than 17%

NET CONTENTS: 720ML



Produced by: Oishi Sake Brewery Co Ltd