



Kyohime Shuzo Takumi Daiginjo 'the Artisan'

The brewery's medium-hard water yields sake with **bold flavor yet silky finish**. Their innovative flat/oval polishing technique maximizes shinpaku retention (the rice's starchy core), achieving purity with less waste. **Made exclusively with Yamada Nishiki - the "Cabernet of sake rice"** - this offering presents warm **toasty aromas with whispers of coconut and tropical fruit**. The palate unfolds richly, layered with **caramel apple and toasted nuts, delivering exceptional depth and texture**.

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