



【BY2024-2025 GOZENSHU Bodaimoto Nigori Nama】



Type : Bodaimoto Junmai usunigori namagenshu

Rice : Omachi

Polish Ratio : 65%

Yeast : 9 AL : 16%

Release date : 20th Nov 2024

—Towards a more interesting era for Bodaimoto —

Over the past year or two, we feel that the number of ordinary customers who have ‘had’ or ‘heard of’ Bodaimoto sake has increased dramatically. We feel first-hand that what was previously a niche process even for those in the industry is now being recognised as one of Japan's ancient traditional methods. It has been 600 years since the Bodaimoto production technique was established. It has been 40 years since the trial brewing to restore it in Gozenshu. We expect that the time will come sooner than expected when Bodaimoto will become more popular and more interesting.

Now, we are pleased to announce the release of the first brew of the 2024 brewing year, Gozenshu Bodaimoto Nigori Sake. The refreshing flavour of the natural lactic acid bacteria from the Bodaimoto, combined with the three-dimensionality of the Omachi and the silky texture of the tailings, gives it a ‘lactic acid drink’ atmosphere.

Enjoy the intuitive taste that only a light nigori can give, and the freshness of freshly squeezed new sake. We hope that this entry sake, with its iconic printed label by Shodo Iwagaki, abbot of Mairaiji Temple, will open the door to the Bodaimoto.

Product name	JAN code	content	Quantity per case	price
GOZENSHU Bodaimoto Nigori Nama ※Keep cool	4981014083318	720ml	12	¥1,120

Some labels and materials will be changed from this term.

(1) Front: abolition of the shoulder labeling and the indication ‘Omachi’

(2) Back: change of the description

(3) 720 ml bottles and 1800 ml bottles have the same crown opening).

GOZENSHU

TSUJI CO.,LTD.

<https://www.gozenshu.co.jp/>