Masumi Shiro White



The Shiro (white) version is the lightest, most delicate expression of the Masumi brand. A perfectly limpid, subtly fruity Junmai Ginjo, with a hint of sweetness and notes of vanilla yoghurt and white flowers.

Tasty and mineral. Green banana, apple, umami

???? SHIRO ?????????
72cl - alc. 12% vol.

Product Type: Sake Nihonshu
Category: Junmaï Ginjo
Alcohol: Alc. 12% Vol.
Format: 72cl bottle
Producer: Masumi
Region: Pref. of Nagano
Rice type: Yamadanishiki
Rice milling: 55%
Tasting temp.: Cold
Aromatic profile: Rich, powerful

About the brewery : Masumi was founded by the Miyasaka family, a long line of Samurai who served the Suwa clan. It was only after years of conflict between the Suwa clan and the warlords Takeda Shingen and Oda Nobunaga that the family abandoned the katana to devote themselves to sake-making in 1662. The family soon won the praise of several historical figures, including Matsudaira Tadateru, sixth son of the Tokugawa shogun, and Otaka Gengo, one of the 47 famous ronin warriors. Since then, the quality of Masumi's sakes has steadily improved over the centuries, culminating in the highest national honors in 1943. A series of awards that drew the attention of Dr. Shoichi Yamada, a microbiology researcher from the National Brewing Institute. After visiting the brewery, he confirmed the presence of a very special yeast in Masumi's fermentation tanks. Sake Brewers Association yeast number seven was born! It quickly became the favorite of brewers all over the country, and is still the most widely used sake yeast in the world today.

Detailed tasting notes : A sake expressing the purity of water, with a hint of sweetness and notes of vanilla yogurt and white flowers. Beautiful fluidity.

Serving suggestions : Serving suggestions: This discreet sake will enhance the flavour of even the finest dishes. Serve chilled.