

Masumi Sanka

Product features:

Product Type: Sake Nihonshu

Category: Junmai Daiginjo

Alcohol: Alc. 15% Vol.

Format: 72cl bottle

Producer: Miyasaka Jozo

Region: Pref. of Nagano

Rice type: Yamadanishiki

Rice milling: 45%

Tasting temp.: Cold

Ingredients: Rice



Product short description:

Masumi Sanka was brewed with the image of pretty flowers blooming on the mountains of Yatsugatake. The house's carefully selected Yamada-Nishiki and their own No. 7 series yeast strain produce an understated appearance that is popular overseas.

This elegant Junmai Daiginjo evokes the clear blue skies of Yatsugatake

72cl - alc. 15% vol.

Product description:

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 attracted 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 : Its feminine yet lively aroma, reminiscent of freshly picked Japanese pears, creates an impression of elegance. On the palate, the elegant taste expands and leads to a sweet aftertaste.