

# Masumi Aka Red

## Product features:

Product Type: Sake Nihonshu  
Category: Junmai Ginjo Yamahai  
Alcohol: Alc. 15% Vol.  
Format: 72cl bottle  
Producer: Masumi  
Region: Pref. of Nagano  
Rice type: Yamadanishiki  
Rice milling: 55%  
Tasting temp.: Cold to room temp.  
Aromatic profile: Rich, powerful



## Product short description:

Aka Red is a Yamahai Junmai Ginjo made from 55% polished Yamadanishiki rice. Complex and intense, it features subtle fruity notes mixed with more lactic ones, underpinned by refreshing acidity and umami.

## Intense, complex. Subtle fruity notes

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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 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 :** Lively and taut, characterized by light notes of cereals such as wheat and barley, as well as nuances of sunflower seeds. It retains a crystalline profile thanks to the Yamahai method. There's a subtle touch of white cereal, lightly associated with sunflower seeds, while preserving a profile dominated by nuances of water.

**Serving suggestions :** With grilled meats or meats in sauce, mushrooms, root vegetables or aged cheeses.