

Masumi Daiginjo Oak-aged Antipodes



Produced from over 40% polished Yamadanishiki rice, it was brewed in 2014, kegged in 2020 and bottled in May 2022. With its invigorating vegetal freshness, its range of aromas and flavours is also marked by white grape aromas and beautiful lactic notes.

A special bottling for an exceptional cuvée

?? ???? ?????? ??????????
72cl - alc. 17% vol.

Product Type: Sake Nihonshu
Category: Junmaï Daiginjo Genshu
Alcohol: Alc. 17% Vol.
Format: 72cl bottle
Producer: Masumi
Region: Pref. of Nagano
Rice type: Yamadanishiki/Sankeinishiki,
Rice milling: 40%
Tasting temp.: Cold to room temp.
Aromatic profile: Refreshing, floral

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 making sake in 1662. It was not long before the family won the praise of a number of 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 distinctions in 1943. A series of awards that attracted the attention of Dr Shoichi Yamada, a microbiology researcher at 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 favourite of brewers all over the country, and is still the most widely used sake yeast in the world today.

Detailed tasting notes : This enchanting sake offers a rich, complex sensory experience. On the nose, freshness and pulp blend harmoniously, with initial notes of rice grains of infinite suavity, evolving into a subtle licorice bitterness. Fresh fruits like pear and mirabelle plum, along with white flowers like lily of the valley and lily, set the stage for evocative grape aromas, characteristic of a fine white Grenache. Aromas of lemongrass and orgeat captivate the senses. The green-gold color of this sake heralds a full, dense mouthfeel. The attack reveals a pleasant acidity, accompanied by notes of starch and aromatic herbs, while the mid-palate, both unctuous and lactic, is refreshed by peppery white mint leaves. The long, velvety finish evokes milky vanilla flavors, with green nuances of eucalyptus and leguminous butter beans. A salivating salinity highlights rare tones, while the juicy aftertaste invites you to munch on bunches of perfectly ripe white grapes. The vanilla, almost chocolate retroolfaction leaves a lasting impression of sweetness and freshness, with lactic and herbaceous nuances lingering in the empty glass. A tasting that's both original and spellbinding.

Serving suggestions : With shellfish, raw fish, red meat and vegetables (asparagus and artichokes).