

MIYOSAKAE TENMI

Junmai Daiginjo

Seiryu Shuzo, Ehime Prefecture

SAKE DETAILS:

Rice: Matsuyama Mii
Polish Rate: 50%
Sake Meter Value: +3
Acidity: 1.4
Alcohol: 15.4%

ABOUT "JUNMAI DAIGINJO" STYLE SAKES

The term *Junmai* is constructed of two kanji that together mean "pure rice." This means that the brew cannot contain any ingredient beyond the principal four of rice, water, yeast and koji. The term *Daiginjo* means "very specialized brew." *Daiginjo* grade sakes must use rice polished to at least 50%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Daiginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

ABOUT THE BREWERY

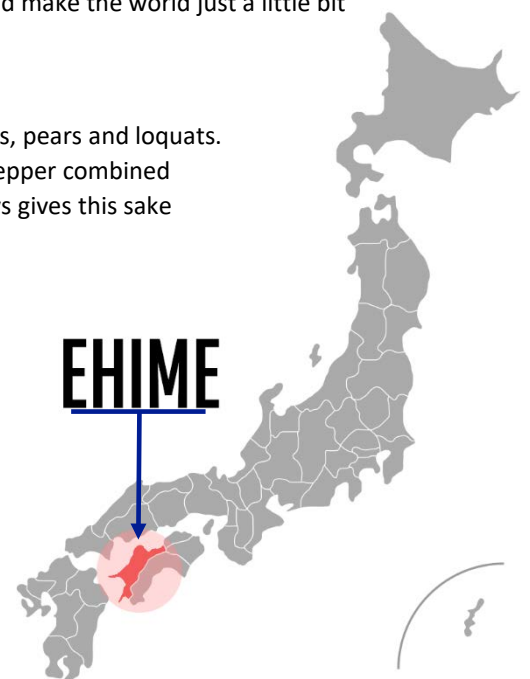
"Sake is made with dreams and heart" is the motto of Seiryu Shuzo, who has been producing sake in the Ehime Prefecture since 1877. The Ehime Prefecture is located on the island of Shikoku, second smallest only to Okinawa. Each year, four brewers spend all winter living together at the brewery to craft the new sake of the year. They are located in Saijo City, also known as The City of Water, very appropriate for a sake brewery! Seiryu Shuzo also puts special emphasis on sourcing rice from local growers. The ethos of Seiryu Shuzo is to strive to make better sake each year, leave a smile on their customers' faces, and make the world just a little bit better because of it.

TASTING NOTE

Fruity fragrance consisting of melons, pears and loquats. Fresh scent of bamboo and white pepper combined with the sweetness of marshmallows gives this sake a deep, complex flavor.

FOOD PAIRING

Excellent on its own, or pair with simple flavors like classic sashimi.



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