

Junmai Daiginjo

# Michisakari

F L



Sharp and clear table sake

### Tasting comment

An almost transparent color, with nuances of silver and platinum. A harmony of simple aromas, such as grapefruit, lemon, bay leaves, or green herbs with a fresh perfume. The soft and moderate sweet and acidic tastes tightly spread in the mouth with a slight bitterness that gives flesh to the blend. This sake ends on a dry and sharp note.

### Pairing

This sharp and dry sake with a clear finish is recommended for oil or garlic dishes. It will limit the strong aromas of fish-based cuisine and the oily sensation of oil-based cuisine.

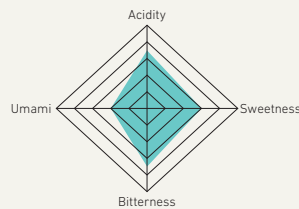
Spaghetti aglio, olio e peperoncino, mapo tofu, cheese fondue, mackerel sushi, fired fish balls, asari shells steamed in sake

### Recommended cups temperature



8°C—10°C

### Taste balance



A dry and popular sake, enhancing the dishes it is paired with

Michisakari Sake Brewing was founded in the middle of the Edo period, between 1772 and 1781, in Kasahara town (Tajimi). Even when sweet sakes were more in trend those days, the brewery continued to stick to the dry sake that has been loved by the locals for many years. About the preservation of this tasty tradition, the 5th brewer Takakichi Mizuno thought "we try to produce a good-quality, easy to drink, and refreshing sake", while concentrating on the rice polishing among others. The author Tatsuo Nagai, nicknamed "the master of novellas", was a distant relative of the Mizuno family. A lover of the Michisakari sake since his first cup, he shared the address with his writer friends which allowed the brewery to acquire a nation-wide fame.

The current master brewer is Tetsuji Mizuno, 6th generation. "We try to make a dry sake that would bring forth the details of the most delicate cuisine. We want to bring another depth to the meals eaten while drinking, it is our mission to help you live a healthy life." The aromas and the taste of the sake should not drown the dishes but enhance their details. Its hidden sweetness and the umami that unravel as the tasting goes make one go "one more please", "one more mouthful".

Every step of the sake-making is carefully analyzed, by statistics and the five senses, to offer this wonderful dry sake. The nihonshudo ranges from 12~13 "tasty dry" to 17~19 "excellent dry". The rice is polished in Michisakari's mill, and the brewery is trying to introduce new equipment, striving to stay on the cutting edge to keep on offering high quality products to its customers.



### Michisakari Sake Brewing Co., Ltd.

founded in 1772-1781  
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