

Junmai nigori-sake

Shirakawago

S U F



Creamy with distinctive strong rice umami

Tasting comment

The color is a soft milky white. The rice aroma is strong and reminiscent of the freshness of sour cream or yoghurt. When tasting, the umami and mellowness from the rice can be felt clearly and they fill the mouth with a refreshing acidity. After swallowing, a delicate rice aroma stays pleasantly in the mouth.

Pairing

Goes well with something acidic or with a salty and flavorful cuisine, to enhance its mellowness.

Fermented food such as cottage cheese and tomato salad, rice bran pickled vegetables, crucian carp sushi...

Pork boiled in ponzu sauce

Pork and ham coated with breadcrumbs

Sauerkraut, blue cheese, mascarpone

Seimai-buai	70%
Rice	Made in Gifu and others
Alcohol	14-15%
Acidic concentration	2.0
Nihonshudo	-25
Amino-acidic concentration	1.8
Storage	Cool and dark place. Refrigerate after opening. Within 6 months from date of manufacture

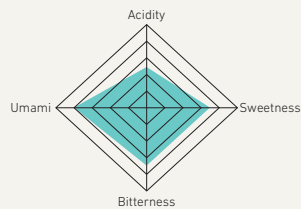
Recommended cups temperature

Small wine glass
Large sake cup
Water glass



Around 10°C

Taste balance



An intense taste, peak nigori

Ogaki City, where Miwa Shuzo is located has been nicknamed "the capital of water". The Miwa Shuzo brewery is standing near what used to be the river port. Its main brand "Shirakawago" was born here almost fifty years before. It bears the name of a group of ancient houses (currently a world heritage site) because of the relationship that existed between one of the villagers and the head of Miwa Shuzo at the time, the 6th generation.

For 1,300 years the Shirakawa village organizes the Doburoku festival. The current sake is made from the doburoku sake's method. This beverage was offered to the gods during the festival and is still produced in the shrines. However, one could not buy it as a souvenir. This is why at the time, Miwa Shuzo was tasked by the Shirakawa villagers with creating a sake that would be similar to doburoku. The "Shirakawago" was born after a long research process.

Its most unique trait is its "nigori" (cloudy white) feature. It is produced from the doburoku techniques, with low polished Gifu rice, and a complete fermentation. All the tastiness and sweetness of the rice can be felt in this rich sake. The moromi is not squeezed but filtered with a net, to get this intense nigori. Its aroma is totally different from that of the refined sake (seishu) and will suit sweets or strongly tasty dishes.



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