

Daruma Masamune ten years aged sake



A full-bodied Aged sake with caramel and bitter chocolate complex aromas.

Tasting comment

A sparkling amber or topaz with hints of red. The aromas are complex (dried fruits such as fig, caramel, cinnamon, or nuts) and harmonious which leaves a graceful impression. The tasting starts off with a rich and mellow sweetness, but there is also a quiet acidity and a tasty umami. The aftertaste lingers and can be enjoyed leisurely.

Pairing

This sake should be paired with deeply rich and filled with umami dishes that have a hint of bitterness and sweetness. We also recommend desserts, roasts, and meats.

Sukiyaki, Peking duck, beef shigure preserve, rafute (Okinawa-style pork), custard, tiramisu, dried fruits, dark chocolate, Epoisses cheese



Seimai-buai	70%
Rice	Hatsushimo, Gohyakumangoku, Nihonbare
Alcohol	18-19%
Acidic concentration	2.4
Nihonshudo	-5
Amino-acidic concentration	2.5
Storage	In a cool, dark place

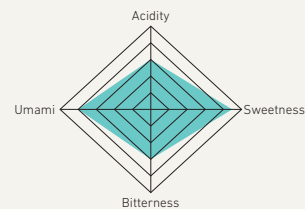
Recommended cups temperature

Illustrated sake cup
Brandy glass
Baccarat antique glass
Slightly deep small sake cup



Room temperature
Human body temperature (Around 35°C)
Blended with soda

Taste balance



A rich and strong sake matured during ten years.

Located in a never-changing countryside landscape, the brewery Shiraki Tsunesuke Shoten produces a aged sake well appreciated in Western countries.

It was founded in 1835. Nowadays, Shigeri Shiraki, the second sisters out of the three potential heirs, is the seventh head of the brewery.

Shiraki Tsunesuke Shoten started producing aged sake in 1971. Mrs. Shiraki's father found accidentally a golden colored sake while cleaning an old barn. The bottle was so delicious that he decided to try and recreate its taste. After a long process of trial and error, the aged sake "Daruma Masamune" was born.

The 10-years aged main brand is full-bodied and pleasantly sweet, with a deep richness, a taste unique to this kind of aged sake. The rice is cultivated by local farmers. It is a mix of Hatsushimo, Gohyakumangoku and Nihonbare. The grains are almost unpolished and bring to the sake all their umami. The water is from an underground branch of the Nagara river. The fermentation lasts twenty days and, in the tanks, the strong enzymes of the koji actively transform the starch in sugar to produce the "Daruma Masamune".

The aged sake has a long history in Europe, where this sake enjoys a very nice reception, as its Kura Master 2022 (France) gold medal testifies.

Nowadays, part of the brewery has been converted as a bar, where the visitors can taste 10-years aged sake, but also bottles made 30 or 50 years before.



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