

Junmai Daiginjo

Shirayukihime



A refined all-purpose sake

Tasting comment

A crystal-like silvery color, almost transparent. The first aromas are those of cucumber, unripe melon, pear; then come the fresh hints of honeysuckle or Japanese green tea that leave a quiet impression. A tingling bitterness follows the soft sweetness. A moderate acidity and the last taste of bitterness give a dry and tight characteristic to this sake.

Pairing

As a clear-tasting table sake, it can be paired with a wide variety of dishes, particularly rich cuisine. It also strongly suits umami-tasting food.

Conger eel tempura (with a tentsuyu sauce),
camembert cheese, ayu fish in a dengaku miso sauce,
goheimochi, fried chicken, nuts tart

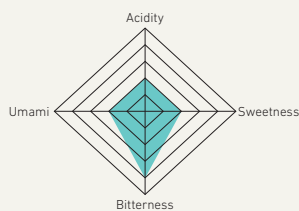


Recommended cups temperature



At room temperature(15°C—20°C)
Warm sake, with a wide range of possible temperatures(40°C—55°C)

Taste balance



Seimai-buai	50%
Rice	Hatsushimo
Alcohol	15%
Acidic concentration	1.0
Nihonshudo	+6
Amino-acidic concentration	1.5
Storage	In a cool, dark place

A long and difficult,
but beautiful and delicate brewing

True to her love of living organisms, 4th generation brewer Asako Watanabe went to study at the Tokyo University of Agriculture. After graduating, she worked for nearly two years in a Yamanashi brewery where she learnt the skills of master brewers and the basics of the sake brewing before going back home to take over the family company.

Watanabe Shuzojo was founded in the in the 35th year of the Meiji Era (1902). The brewery is in Ogaki City, "the water capital", where it has produced sake for more than 120 years to the delight of the neighbors.

Nowadays, "Shirayukihime" is the focus of Mrs Watanabe. This sake's taste is discreet, but whether in the mouth or after swallowing, it is always pleasant. The rice, Hatsushimo, is cultivated on site in Ogaki along with a species of milkvetch, Astragalus sinicus. This plant has the property of absorbing nitrogen, which allows the farmers to use very little phytosanitary products, in a long and difficult growing process. The water is not drawn from the underground stream that flows under the brewery, but from a natural source of the Nagara river in the Koga-san mountain. It is called "Koga-san forest water" . Finally, the yeast itself is grown from local yeasts such as the locally famous, G2 yeast. Thus, it is a true local sake, with ingredients carefully selected from the region's best.

The distinctive features of "Shirayukihime" are its pleasant taste and its aftertaste. To get to this result, the rice is steamed at a low temperature then fermented. The result is a delicate taste, with no off flavor.

This sake might be tasty, but the aftertaste does not remain for long. It is thus particularly suited to be served with a variety of dishes. Like the milkvetch blooming between the rice paddies, this sake has a touching sweetness to it.



Watanabe Shuzojo

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