



Shirakawago

Product Type: Sake Nihonshu
Category: Junmai Ginjo
Alcohol: Alc. 14.8% Vol.
Format: 30cl bottle
Producer: Miwa Shuzo
Region: Pref. of Gifu
Rice type: Gohyakumangoku
Rice milling: 65%
Tasting temp.: Cold
Aromatic profile: Rich, powerful



A nigori type of sake which means unfiltered. It holds a sweet and creamy texture, marked by its notes of rice and the sweetness of the starch.

Sweet and creamy

30cl - alc. 14.8% vol.

Here we have a non-filtered sake (known as Nigori) therefor it must be well mixed before serving to enable the residue of rice to be equally dispersed in the bottle. Shirakawago should be served between 8-10°C.