



SHIRAYUKI EDO GENROKU JUNMAI SAKE

Yamadanishiki | 88% Rice Polish

Shirayuki Edo Genroku is a strong and complex Junmai Genshu with a salty and sweet taste. This sake is made with Yamadanishiki rice, polished to a rate of 88% and finally fermented in wooden Taru barrels.

Tasting notes

Taste

Honey, yeast and dried corn followed by citrusy and floral notes. This Sake pairs well with cheese.

Serving Suggestion Drink at 10-20°, keep it chilled once is opened