



## 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