

寫樂

Sharaku
Junmai Daiginjo
Shizukudori
寫樂 純米大吟醸 しずくどり



Region:
Fukushima / Aizu Wakamatsu

Brewery:
Miyaizumi Meijo Co. Ltd

Rice Variety:
Yamadanishiki

Rice Polished Rate: 40%
Alcohol: 16.0%
Sake Meter Value: N/A
Acidity: N/A

SKU 081094

\$118.99
6 x 720ml

***BCLDB Hospitality Price**
(Excludes Taxes)

***Prices subject to change
without notice*

The most premium sake of Sharaku. Brewed with Yamadanishi rice from Hyogo that is polished down to 40%. This sake is clean, elegant and refined with a gorgeous aroma. Notes of pear, apples, and lychee on the nose and a soft, glycerol mouth-feel. Shizuku pressing (drip pressing) that results in a much clearer sake.

Located in Aizu Wakamatsu in Fukushima Prefecture, Miyaizumi Meijo has been brewing top quality sakes since 1954. Yoshihiro Miyamori, 4th generation owner, started the Sharaku brand and it soon became one of the top brands in the market.

That's Life Gourmet Ltd.
Tel: 604.633.9222
Fax: 604.633.9955
www.thatslifegourmet.com

that's life!
SAKE+WINE