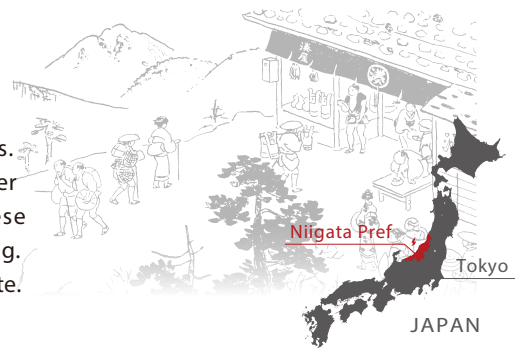


History of Shirataki

In 1855, Tosuke Minatoya founded the brewery at Echigo Yuzawa in Niigata prefecture. Echigo Yuzawa is famous for heavy snowfall and hot springs. When the snow melts, it becomes a waterfall, and high quality clean water gushes from the well in the brewery facility throughout the year. Japanese sake is 80% water, and the spring water plays an essential role in brewing. Shirataki sake has complex aromas, and is delicate, smooth and soft on the palate.



Shirataki Pure Rice Sake Jozen Aged

Junmai Ginjo Jukusei Jozen Mizunogotoshi



This perfectly balanced junmai ginjo is full of bright stone fruit like peach, nectarine and juicy cherry and clean mineral finish that is reminiscent of melting snow.

AROMA / ★★☆☆☆

BODY / ★★☆☆☆

Acidity: 1.7 SMV: +3 ALC. 15.5%

300ml

★ SHIRATAKI SAKE

2640 Yuzawa Minami-Uonuma, Niigata, Japan
<http://shiratakisake.com>

Shirataki Pure Rice Sake Jozen Rich 80%

Junmai Nourjun Jozen Mizunogotoshi



This rich round junmai is full savory tones such as mushroom, smoke and burnt lemon. The palate is very juicy with sweet spice and caramelized citrus and crisp acidity

AROMA / ★★☆☆☆

BODY / ★★★★★

Acidity: 2.1 SMV: +2 ALC. 16.5%

300ml



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