

Seven Junmai Daiginjo

Shirataki Shuzo

Japan - Nigata Prefecture - Echigo Yuzawa

Seven has been brewed by making use of soft ground water from Echigo Yuzawa, which is the utmost characteristics of Shirataki. This sake features fruity and elegant aromas of peach, coconut and orange complimented by floral, ginger, cucumber and almond. On the palate, generous and rich flavors of honeydew, almond and toasted rice, with balanced acidity and smooth aftertaste.

SEVEN - The name "SEVEN" reflects the intention of brewing new sake in a new era with two seventh generations.

The current head of Shirataki Sake Brewery, Shintaro Takahashi, represents the seventh generation.

The general manager of a sake brewing is called a toji. In 2018, Takaki Matsumoto was appointed as the seventh generation brewer at Shirataki Sake Brewery. He was 27 back then - a young new toji who will open up a new chapter for Shirataki Sake Brewery. Seven is the first brand that Mr Matsumoto planned from scratch as a chief brewer.

The finest sake rice is luxuriously polished to a rice polishing ratio of 25%, and carefully brewed in small tanks during the coldest months of January and February. The mash is pressed with a traditional press called "fune" and the mash is poured into bags. The bags are laid or hanged in a fune, then the fresh sake is squeezed out naturally. No dilution with water was done to enjoy a fresh and rich taste.



Specifications

Type	Daiginjo-shu
Rice Milling	25
Sake Meter	-3
Acidity	1.3
Special Ingredients	Rice, Koji
Pairings	Sashimi, particularly fatty fish, light French dishes.