

Omusubi - Miwasakura shuzo



Brewery:

Availability: In Stock

Weight: 0.00kg

Dimensions: 0.00cm x 0.00cm x 0.00cm

Price (Tax 17% incl.): 35,00 €

Description

Omusubi is made with Hattan-Nishiki rice that has a large starch center, making it perfect for sake brewing. This starchy centre is also very delicate so the Toji [Master Brewer] Kanao Eko must take extra care when polishing the rice to avoid breakages. Often polishing will be stopped at 70% seimai-buai to avoid these breakages, as is the case with this sake. Eko-san utilises naturally occurring yeast to start the fermentation creating the perfect environment for this traditional styled sake.

Omusubi has an earthy aroma with hints of enoki mushroom and an extremely dry and savoury palate with a viscous texture. Bright acidity and a long mineral finish. This is a great sake to match with dishes with robust flavours.

Style

[junmai](#), [yamahai](#), [muroka](#), [nama](#), [genshu](#)

Specification

The moment - pairing advices

Suggestion	
Characteristics	
Alcohol	19%
Bottle size - ml	720
Prefecture	Hiroshima
Rice polishing (seimaibuai)	70%

Product Gallery

