



Size: 300 ML / 750 ML

A newly crafted style of *sake*, **MIO** is brewed in Japan using traditional *sake* ingredients and techniques. Its soft and delicate sweetness is derived from only rice, water, *koji*, and yeast. Effervescence is added to the taste and fashions a versatile, celebratory *sake* for all occasions. **MIO** has received numerous international and national accolades and awards.

Brewed in Nada, Japan
 Type: Sparkling *Sake*
 SMV: -70
 Alcohol: 5%
 Acidity: 4.0
 Amino Acid: 0.6

SHO CHIKU BAI SHIRAKABEGURA MIO Sparkling Sake

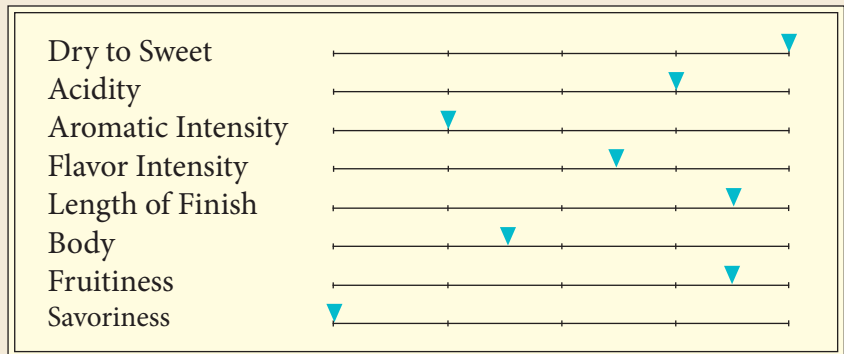
Personality: Sparkling, lively, sweet, and fruity

Description: **MIO** is a festive, sparkling *sake*, bright with aromas of peach, ripe persimmon, freesia, and fresh bread. Its gentle effervescence creates a refreshing piquancy in the mouth, and sets off the flavors of pear and peach, with accents of yellow rose and baking spice.

Recommended Temperature: Serve chilled, at 50° F or lower, in a white wine glass or sparkling wine flute.

Food Pairing Suggestions: **MIO** can be enjoyed on its own or as a celebratory toast on special occasions. It is well-suited to hors d'oeuvres and many cheeses, particularly creamy cheese, white cheddar, chevre and blue cheese. It complements light meat and lightly sweet main courses. It is also great with creamy white sauces, as well as spicy dishes. With dessert, it can be poured over fresh fruit.

Taste Profile: SHIRAKABEGURA MIO Sparkling Sake



Wine Comparisons: Sweet, fruity and/or floral sparkling wines, such as Asti, demi-sec Champagne, and some Prosecco.



No Sulfites



Gluten Free

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 Sho Chiku Bai

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