

Size: 300 ML / 750 ML

A newly crafted style of *sake*, **MIO** and **MIO CRISP** are 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.

Brewed in Nada, Japan Type: Sparkling *Sake* 

SMV: -70 Alcohol: 5% Acidity: 3.2

Amino Acid: <0.8

## SHO CHIKU BAI SHIRAKABEGURA MIO CRISP Sparkling Sake

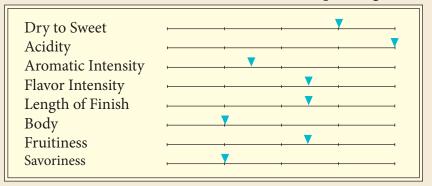
Personality: Sparkling, fruity, and fresh

**Description: MIO CRISP** is a refreshing sparkling sake with pretty aromas of honeydew melon, lemon, sweet cream, watermelon, almond, and daffodil. It has a light creamy mouthfeel with flavors that balance tangy fruit and savory notes: zesty stone fruit, melon, tangerine, vanilla, Asian pear, and wet stone.

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

Food Pairing Suggestions: Drink MIO CRISP on its own anytime or with a celebratory toast on special occasions. It pairs nicely with light appetizers, such as prosciutto, savory custard tarts, and mild white cheese. It works well with many gently savory main courses, such as poached chicken, scallops, crab, lobster, and mushroom pizza with white sauce. For dessert, a fresh fruit plate or pound cake will be lovely.

Taste Profile: SHIRAKABEGURA MIO CRISP Sparkling Sake



**Wine Comparisons:** Fresh, fruity, sparkling wines from California or Prosecco

