

Sparkling crisp,  
mellow sweetness  
with hints of  
apple and pear . . .  
*mio* brightens  
any festive occasion  
and pairs beautifully  
with appetizers  
& desserts.

雪 みお  
*mio*  
SPARKLING SAKE



*mio*  
SPARKLING SAKE

Crafted in the  
Junmai sake  
tradition

Alc. 5%

Size: 300 ml / 750 ml

TAKARA SAKE USA INC.

Berkeley, California [www.takarasake.com](http://www.takarasake.com) Enjoy responsibly.

松竹梅®  
Sho Chiku Bai

© 2019 by TAKARA SAKE USA INC.

SHO CHIKU BAI SHIRAKABEGURA

## MIO Sparkling Sake

**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 fashion a versatile, celebratory sake for all occasions. MIO has received numerous international and national accolades and awards. Serve chilled.

**Food Pairing:** MIO can be enjoyed on its own or as a celebratory toast on special occasions. It is well suited for hors d'oeuvres and many cheeses, particularly creamy cheeses. Excellent with dessert.

### *Taste Profile:*

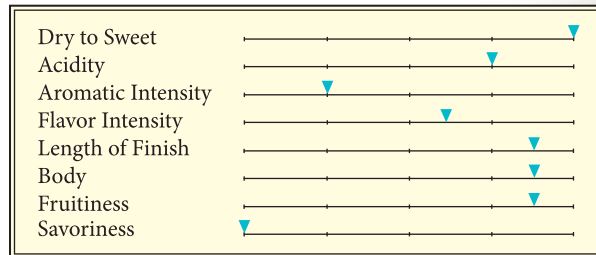
Brewed in: Nada, Hyogo, Japan

Type: Sparkling Sake

SMV: -70

Alcohol: 5%

Acidity: 4.0



## COCKTAILS

*Sparkling, lively, sweet, and fruity*



## Raspberry MIO Float

*Muddle or puree handful of raspberries and few leaves of mint together and set aside...*

- ▶ Put 1 to 2 tablespoons of muddled or pureed raspberries on the bottom of serving glass.
- ▶ Add a small scoop of vanilla ice cream, approx. 2 tablespoons.
- ▶ Top off the glass with MIO. Pour slowly, about 2 to 3 oz of MIO.
- ▶ Refill with MIO as many times as you wish.



## MIO Grape Cocktail

*Pre-prep: Soak fresh green grapes in MIO Sparkling Sake for 8 hours or overnight in an airtight container.*

- ▶ Lightly muddle fresh green grapes and basil.
- ▶ 1 oz Lemon Juice.
- ▶ 1 oz Elderflower Liqueur.
- ▶ Add ice and stir.
- ▶ Top off with MIO Sparkling Sake.
- ▶ Garnish with MIO infused sugared grapes and fresh basil.