

Kiyomori Heian Nigori



It is produced by a small traditional family brewery located on the Island of Kurahashi south of Hiroshima. It started in 1899 and was the first to bottled Kijoshu, sakes that are made and adjusted with sake.

A smooth and rich nigorizake, yet sharp and fresh

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50cl - alc. 14% vol.

Product Type: Sake Nihonshu
 Category: Junmaï Kijoshu Nigori
 Alcohol: Alc. 14% Vol.
 Format: 50cl bottle
 Producer: Enoki Shuzo
 Region: Pref. of Hiroshima
 Rice milling: 65%
 Tasting temp.: Cold
 Aromatic profile: Rich, powerful

About the brewery : Enoki Shuzo has been based since 1899 on the small island of Kurahashi, in Hiroshima Prefecture. This region called Setonaikāi, corresponding to the inlet between Honshu and Shikoku, enjoys a temperate climate and has a freshwater known as nansui. Enoki Shuzo produces elegant sake that are regularly rewarded with awards in international competitions. It is best known for being at the origin of the Kijoshu technique, now used in the sake world and consisting of adding sake to the vats at the time of fermentation. It is a specialty that stands out perfectly with their aged sake, the Hanahato Kijoshu.

Detailed tasting notes : Enoki Shuzo's Cuvée Nigori. A creamy and rich sake, while being incredibly lively and fresh in the mouth. Lactic, it evokes yogurt, it is also fruity, on bananas and ripe pear. Notes of citrus, lemon and grapefruit, brighten everything, with a nice acidity and a light bitterness. It is also a "Kijoshu", a sake for which sake is added during the fermentation stages. This technical implementation gives it a very homogeneous structure and a nice roundness, a significant asset for a perfectly balanced nigori.

Tasting tips : To taste as is, or as an accompaniment to shellfish, oysters, scallops, clams, or grilled fish. Combine with fresh cheeses such as goat cheese or ricotta cheese. At the end of the meal, on fruit mousses and desserts.