

Nigori Mikanshu



Very interesting because totally different citrus that we know in the West, Nigori Mikanshu. It also reveals notes of corn, and mostly beautiful feeling of mangoes and passion fruit.

Marked by flavours of oranges, mandarines and clementines

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50cl - alc. 12.5% vol.

Product Type: Liqueur

Category: Mandarin

Alcohol: Alc. 12.5% Vol.

Format: 50cl bottle

Producer: Asahara Shuzo

Region: Pref. of Saitama

Tasting temp.: Cold

Ingredients: Mandarin

About the brewery : Asahara Shuzo is a family brewery located in Saitama Prefecture, in the heart of the hills that precede the Chichibu Mountains, northwest of Tokyo. It was founded in 1882 by Zenjiro Asahara when he was only 29 years old and today it is Kenichi Asahara, the representative of the 5th generation, who runs the factory. The locality of Saitama is a relatively new terroir in sake production that does not enjoy the same reputation as some more classic regions. A recent story that prompted Asahara Shuzo to innovate a lot to attract attention. Today it offers products with a strong character, worn by two very young Toji of only thirty years. Dynamic brewers trained directly by Kenichi Asahara, a master in the art of yeast handling.

Detailed tasting notes : Mikans are comparable to small tangerines. Their skin is supple and their flesh soft, little acid and sweet. It is a popular fruit in Japan, harvested in winter and consumed in every home. Nigori Mikanshu is marked by orange, tangerine and clementine. On the nose, it also evokes corn, mango and passion fruit. Juicy, creamy and slightly tangy, here is a nice alcoholic citrus juice punctuated by the natural bitterness of the mikan.

Tasting tips : To be enjoyed as an aperitif, as a light digestive, or as an accompaniment to desserts. The natural bitterness of citrus fruits is present. Nigori Mikanshu asserts itself in a beautiful way in the composition of original cocktails. Fresh and lively, with champagne for example, or warmer, in association with a bourbon.