

Musubi Hatsuga Genmaishu



Musubi Hatsuga Genmaishu is a mild, light sake with a low alcohol content. This sake gradually reveals flavors of apple, green grape and wild yeast.

Flavors of apple, grape and wild yeast

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72cl - Alc. 12% vol.

Product Type: Sake Nihonshu

Category: Junmai

Alcohol: Alc. 12% Vol.

Format: 72cl bottle

Producer: Terada Honke

Region: Préf. de Chiba

Tasting temp.: Cold to hot

About the brewery : Terada Honke, a sake brewery founded in 1673, is distinguished by its commitment to traditional methods and ecology. Managed by Masaru Terada, the brewery practices manual production, favors organic farming and adds no selected yeast, favoring spontaneous fermentation. The brewery grows its own rice, produces its own k?ji-kin, and collaborates on innovative agricultural initiatives. The Katori range reproduces sakes from the Edo period, expressing the brewery's iconoclastic character.

Detailed tasting notes : Musubi Hatsuga Genmaishu reveals a captivating sensory profile, with aromas of olive brine and organic cider vinegar on the nose. On the palate, crisp acidity is accompanied by subtle accents of cider apple, green grape and wild yeast, creating a balanced symphony. The delicate finish leaves a pleasant imprint of white grape skin, prolonging the tasting pleasure.