Hanahato Nigori x Shunuri Sakazuki



A Nigori sake accompanied by 2 Shunuri Sakazuki for tasting.

A sake that's easy to drink and match.

72cl - alc. 16% vol.

Dimensions:
Shunuri Sakazuki : Diam. 10cm - h : 3.5

Product Type: Sake Nihonshu
Category: Junmaï Nigori
Alcohol: Alc. 16% Vol.
Format: 72cl bottle
Producer: Enoki Shuzo
Region: Pref. of Hiroshima
Rice type: Gohyakumangoku
Rice milling: 80%

Detailed tasting notes: Enoki Shuzo is the first brewery to produce and market nigori sakes in Hiroshima prefecture. In addition to kijoshu, this is the company's specialty, and this rather classic nigori (in comparison with the Kiyomori Heian Nigori cuvée) is reserved year after year by local consumers who eagerly await its bottling! A classic nigori, rich yet fresh. Quite sweet, but not heavy, with a nice acidity that adds to its overall balance. An easy-drinking, easy-matching sake.

Recommended pairings : Drink chilled (4-6°C), as an aperitif or with shellfish, especially oysters.

About the brewery: Enoki Shuzo's brewery has been established since 1899 on the small island of Kurahashi, in Hiroshima Prefecture. This region, known as Setonaikai and corresponding to the inlet between Honshu and Shikoku, enjoys a temperate climate and fresh water, known as “nansui”. Enoki Shuzo produces elegant sakes that regularly win awards in international competitions. The company is best known as the originator of the Kijoshu technique, now used throughout the sake world, which involves adding sake to the tanks during fermentation. This specialty is perfectly illustrated by their aged sake, Hanahato Kijoshu.