

Noguchi Naohiko Yamahai Miyamanishiki - Muroka Nama Genshu



Yamahai Miyama Nishiki 2018 Vintage offers a refined balance of crisp freshness and silky textures, sublimated by floral and fruity aromas, perfect for bold, savory pairings.

Refreshing, Elegant, Umami

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72cl - Alc. 19% Vol.

Product Type: Sake Nihonshu
 Category: Yamahai Muroka Nama Genshu
 Alcohol: Alc. 19% Vol.
 Format: 72cl bottle
 Producer: Noguchi Naohiko
 Region: Pref. of Ishikawa
 Rice type: Miyamanishiki/Yamadanishiki
 Rice milling: 55%
 Tasting temp.: Cold to hot
 Aromatic profile: Refreshing, floral

Detailed tasting notes: Yamahai Miyamanishiki 2018 illustrates the harmony between the light, crisp qualities of Miyamanishiki and the roundness of Yamadanishiki, exalted by the Yamahai technique. Its refreshing aromas of banana, lychee, honeydew melon, honey, buttercup mushroom and fresh flowers are sublimated by a saline, mineral nuance. On the palate, this sake offers a silky-smooth, dense and rich texture, counterbalanced by a lively acidity that brings a refreshing crispness. Juicy flavors of grape, lychee, melon, asparagus and rice pudding unfold harmoniously before a medium-long, elegant finish.

Serving suggestions: Served slightly chilled, this sake highlights its crisp, refreshing character, but gains in umami when enjoyed warm. It goes ideally with savory dishes such as octopus, goat's cheese, pickles and cooked vegetables like asparagus. The bold flavors of an Indian curry also find a perfect echo in its rich texture and appetizing acidity. This versatile sake is equally suited to light meals and more complex pairings.

About the brewery: The Noguchi Naohiko Research Institute is the brainchild of legendary brewmaster Noguchi-Toji, nicknamed the "God of Sake", whose exceptional career spans almost 70 years. Located in Komatsu, Ishikawa Prefecture, this brewery is dedicated to preserving traditional techniques such as Yamahai and Daiginjo, while incorporating subtle innovations. A veritable temple of excellence, it embodies the quest for artisanal sake with multiple nuances, designed to satisfy the most demanding connoisseurs. With an emphasis on aged namazake and limited series, each cuvée tells a unique story combining craftsmanship, terroir and innovation. Today, a team of passionate young brewers work under the supervision of Noguchi Naohiko, drawing on his decades of research to produce sakes of exceptional quality.