

Noguchi Naohiko Junmai Daiginjo - Muroka Genshu



This complex, perfectly balanced 2018 sake marries lush fruity aromas with a velvety texture and elegant umami, ideal for accompanying rich dishes.

Fruity, Balanced, Umami

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72cl - Alc. 18% Vol.

Product Type: Sake Nihonshu
 Category: Junmai Daiginjo Muroka Nama Genshu
 Alcohol: Alc. 18% Vol.
 Format: 72cl bottle
 Producer: Noguchi Naohiko
 Region: Pref. of Ishikawa
 Rice type: Hyogo Yamadanishiki
 Rice milling: 50%
 Tasting temp.: Cold to room temp.
 Aromatic profile: Expressive, fruity

Detailed tasting notes: This 2018 Junmai Daiginjo illustrates Noguchi Naohiko's artisanal mastery of the art of namazake aging, offering a rich and nuanced taste experience. This sake reveals bewitching aromas of pear, pineapple, apple, sweet melon, guava, mango, papaya, ripe tomato and jasmine. On the palate, the velvety sweetness of the first sip quickly evolves thanks to ample, perfectly integrated acidity, creating a harmony between initial sweetness, a drier mid-palate and a long, refined finish. With a full, dense texture, this sake reveals luxurious flavors of guava, cooked fruit (plum, grape) and a subtle hint of ripe tomato, sublimated by deep umami and elegant acidity.

Tasting notes: Fruity, succulent and perfectly balanced, this sake is ideal for sipping as a contemplative experience or for pairing with complex dishes. Serve slightly chilled to appreciate its liveliness, or at room temperature to fully reveal its umami. It goes wonderfully with mature cheeses or hearty, rich dishes, thanks to its density and acidity, which counterbalance the strong flavors. This Junmai Daiginjo is a masterpiece for sophisticated meals or memorable tasting moments.

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.