

Noguchi Naohiko Junmai Muroka Nama Genshu



A fluid, refreshing sake in fine balance with the spring water. Slightly saline on the palate, the acidity expresses itself and gives a superb energy to the whole. Then comes the umami, bringing richness and depth to the sake.

Refreshing, salty, umami

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72cl - Alc. 18% Vol.

Product Type: Sake Nihonshu
Category: Junmai Muroka Nama Genshu
Alcohol: Alc. 18% Vol.
Format: 72cl bottle
Producer: Noguchi Naohiko
Region: Pref. of Ishikawa
Rice type: Gohyakumangoku
Rice milling: 60%
Tasting temp.: Cold to room temp.
Aromatic profile: Mineral, vivid

Detailed tasting notes: a beautiful pale yellow color and a pleasantly fruity nose, with hints of banana and pear, as well as cereals and rice powder. The palate is fluid and refreshing, with a fine balance of spring water. Slightly saline, the acidity then expresses itself and gives a superb energy to the whole. Then comes umami, bringing richness and depth to the sake. Lactic notes and a light bitterness punctuate the whole in a long, complex finish.

Tasting notes: a superb Junmai, to be enjoyed chilled or in a room, with grilled red meats or seafood, such as red tuna sashimi, swordfish or dolphinfish ceviche.

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.