

Noguchi Naohiko Kanagaso Muroka Genshu



A vibrant, complex sake, combining brilliant fruity freshness with umami depth developed through carefully controlled aging. Ideal for accompanying characterful dishes from both sea and land.

Vibrant, complex, gastronomic

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72cl - Alc. 20% Vol.

Product Type: Sake Nihonshu
Category: Muroka Genshu Koshu
Alcohol: Alc. 20% Vol.
Format: 72cl bottle
Producer: Noguchi Naohiko
Region: Pref. of Ishikawa
Rice type: Gohyakumangoku
Rice milling: Secret
Tasting temp.: Cold to room temp.
Aromatic profile: Rich, powerful

Detailed tasting notes: Kanagaso immediately reveals an elegant pale yellow color, announcing the richness of its profile. On the nose, it seduces with its expressiveness, blending aromas of rice powder with a refined fruity palette of white peach, melon and pear. These are complemented by deeper, more complex hints of koji mushroom, chestnut and hay, testifying to patient, controlled ageing. On the palate, the attack is supple but lively, carried by a sharp acidity and high alcohol content (20°), characteristic of its genshu status. Combining liveliness and remarkable depth, it offers a vibrant tasting experience, marked by harmonious oscillations between freshness and ripeness. The long, bewitching finish is enhanced by a subtle bitterness that prolongs the fruity expression with intensity.

Serving suggestions: This is a sake with character, to be enjoyed with care, preferably chilled to enhance its freshness and fruity aromas, but it can also be enjoyed at room temperature to bring out its evolved notes and complexity. Thanks to its powerful structure and aromatic richness, it lends itself perfectly to bold pairings: it will sublimate dishes with strong flavors such as blue fish (mackerel, sardines) or exceptional iodized products like caviar. On the land side, it's a perfect match for roasted or matured meats, as well as pressed or blue-veined cheeses.

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.