Puchi Puchi Bihapposhu sparkling 30cl



A Nigori Happo sake, coarsly filtered (nigori) and sparkling (happo). In the case of Puchi Puchi, it is interesting to note that the sparkling is brought naturally by a secondary fermentation in bottle, there is no addition of gas.

Fruity and naturally sparkling.

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30cl - alc. 8% vol.

Product Type: Sake Nihonshu
Category: Nigori Happo
Alcohol: 8%
Format: 30cl bottle
Producer: Suehiro Shuzojo
Region: Pref. of Fukushima
Tasting temp.: Cold
Aromatic profile: Expressive, fruity

About the brewery : Suehiro Shuzo was founded in 1850 in Aizu, at the foot of Mount Bandai in the west of Fukushima Prefecture. The brewery grew enormously in importance during the Meiji era, to the point of becoming the official supplier to His Majesty the Emperor of Japan. But there was another key event of the period that would establish the brewery as a benchmark in the world of sake. At the beginning of the Taisho era, in the 1910s, Kinichiro Kagi, an eminent researcher from the Institute for the Study of Fermentation Processes, stayed at the brewery with the idea of developing a new production method. For the first time, 'Kagi Shiki' was used, a technique that laid the foundations of the Yamahai method. This marked the end of the exhausting stirring work practised until then, and above all the invention of the Yamahaï method (short for yama orishi haïshi = the end of stirring), a revolution for brewers. The fermentation conditions were such that they allowed the concentration of lactic acid to increase naturally, without the need for mechanical movements. One hundred years later, the seventh generation of producers continues to perpetuate this know-how through Yamahaï sakes of remarkable quality.

Detailed tasting notes : A Nigori Happo sake, meaning little (nigori) and fizzy (happo). In the case of Puchi Puchi, it is interesting to note that the fizz is produced naturally by secondary fermentation in the bottle, with no gas added. The nose is fruity, with hints of banana, peach, pear, cereals and lactic and fermentative notes. On the palate, it is light and refreshing, with only 8% alcohol. Its lovely sweetness and creaminess are enhanced by the fact that it is lightly filtered. The bubbles are fine and fleeting, stimulating the palate. The finish is clear and fruity.

Serving suggestions : A toast to sake ! Fascinating, thanks to its unique method and aromatic profile. Lively, fresh, fruity and complex, Puchi Puchi goes well with many different dishes.