

Fujinishiki Shiboritate Genshu



A freshly pressed, undiluted sake with bold character and rustic charm. Fujinishiki Shiboritate Genshu delivers an authentic, full-bodied experience for traditional sake lovers.

Bold, rustic, freshly pressed sake

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72cl - Alc. 19.5% Vol.

Product Type: Sake Nihonshu

Category: Honjozo

Alcohol:

Format: 72cl bottle

Producer: Fuji Nishiki Shuzo

Region: Pref. of Shizuoka

Rice milling: 70%

Tasting temp.: Cold to hot

Aromatic profile: Mineral, vivid

Detailed tasting notes: Fujinishiki Shiboritate Genshu is a “genshu” type sake—undiluted after pressing—offering a rich and intense profile. With a 70% polish ratio, it retains the full flavor of the rice and the rustic charm of traditional sake. Its appearance is clear with a golden hue. The nose is expressive, featuring warm cereal notes, ripe fruits (apple, yellow plum), and a touch of well-integrated alcohol. On the palate, it is bold and full-bodied, with a dense texture and a long, warming finish. This sake evokes the spirit of old-school brewing, with a strong personality and solid structure.

Tasting advices: Best served slightly chilled (10–15°C) or at room temperature to enjoy its full depth. It pairs beautifully with hearty dishes: grilled fish, marinated meats, barbecue, or aged cheeses. It can also be enjoyed on its own as a digestif. With a high alcohol content (around 18%), it's ideal for those who appreciate powerful, authentic sake.

About the brewery : Fuji-Nishiki Shuzo is based in the town of Fujinomiya, in Shizuoka, at the foot of majestic Mount Fuji. It was founded in 1688 and is now in its 18th generation, brewing sake using methods and know-how acquired over its 300-year history. Fuji Nishiki's sakes are 100% Shizuoka and even more, as the brewery grows its own rice, Homarefuji, on its own property. Homarefuji is closely related to Yamadanishiki, the grain is large and the polishing can be significant. The yeast is also native to Shizuoka. It gives a very fresh nose. Finally, the spring water comes from Mount Fuji, filtered naturally by the bedrock and drawn from a depth of 30m.