

# Nomirinko



An ultra- neat, rich and well-structured junmai sake. A remarkably expressive nose for a junmai-style sake, marked by fruity aromas of banana, pear, on cereal notes and lactic notes of fresh yogurt.

**Sword of samurai, rich, powerful, structured**

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72cl -alc. 15% vol.

Product Type: Sake Nihonshu

Category: Mirin

Alcohol: Alc. 14% Vol.

Format: 72cl bottle

Producer: Komatsu Shuzo

Region: Pref. of Saga

Rice type: Mochi rice

Tasting temp.: Cold

Aromatic profile: Expressive, fruity

**About the brewery :** Founded at the end of the Edo period, Komatsu Shuzo is located in the northern part of Saga Prefecture, on the island of Kyushu. Set in the heart of a generous, unspoilt natural environment, this micro-brewery still uses entirely traditional methods, and the volumes produced are very limited. While the quality of their sake is undeniable and well worth a visit, it's another of their products that also caught our eye, their drinkable mirin, which they've been producing since 2012.

**Detailed tasting notes :** A return to the origins of mirin, a drink to be enjoyed as it is and not simply a condiment. Unfiltered, unpasteurised, aged for 4 years at room temperature, it's a real delight! Remarkably complex. Beautiful oxidative notes are present from the outset. Woody and fruity, with hints of prune and ripe red fruit, candied apple, orange, caramel and almond. Very smooth on the palate, the sweetness is of course natural, with no added sugar. It comes from the glutinous rice used and the koji. The fruit is again present, with caramel notes predominating. It then opens with cereal and spicy notes. The spices linger for a long time.

**Serving suggestions :** Enjoy chilled or on the rocks, as an aperitif or with dessert. During the meal, it goes wonderfully well with foie gras, blue-veined cheeses or game.