

Nadagiku Honjozo Genshu



Part of the classic series simply called “Nadagiku”, this Honjozo Genshu is a juicy, rich, powerful sake with 18% alcohol! We discover subtle notes of lychee evolving into more lactic notes. A sake with a strong impact, a good acidity, and above all, very clean !

Powerful and clear !

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72cl – alc. 18% vol.

Product Type: Sake Nihonshu
Category: Honjozo
Alcohol: Alc. 18% Vol.
Format: 72cl bottle
Producer: Nadagiku Shuzo
Region: Pref. of Hyogo
Rice type: Hyogo Yumenishiki
Rice milling: 70%
Tasting temp.: Cold to hot
Aromatic profile: Rich, powerful

About the brewery : Nadagiku Shuzo is located since 1910 in the city of Himeji, Hyogo Prefecture, a town made famous by its castle with the appearance of white egret, but also, in the world of sake, by the exceptional quality of rice produced there. A descendant of the Kawaishi Alcohol Limited, the Kawaishi family is a sake brewer, restaurateur and point of interest for those who want to learn more about sake; more than 100,000 visitors are welcomed each year. The production is handled by Misa Kawaishi, the youngest of the current owner’s three daughters and one of only three women in Japan to belong to Nambu Toji School. She is assisted by three kurabito. Nadagiku Shuzo has grown in just a few decades from mass production to a very small unit of only 200 gokus (36,000 litres/year). Sake made only with local rice from Hyogo, and an average week of 59%, so an almost exclusive focus on the ginjos category.

Detailed tasting notes : Component of the classic series simply called "Nadagiku", this Honjozo Genshu is a juicy sake, rich, powerful with 18% alcohol. We discover in the mouth fruity notes of banana and lychee that evolve quickly on more lactic sensations. A sake with a strong impact, good acidity, and above all very clear.

Tasting advice : To serve over the entire temperature range, from fresh to heated, with a rich and complex cuisine, dishes with powerful umami, fried foods, salted broths.