



Genmaïshu

Product Type: Sake Nihonshu
Category: Genmaï
Alcohol: Alc. 15% Vol.
Format: 50cl bottle
Producer: Kameman Shuzo
Region: Préf. de Kumamoto
Tasting temp.: Cold to room temp.
Ingredients: Riz complet
Aromatic profile: Rich, powerful



The rice used for the production of this sake is not milled, but used as it is after the harvest. For that purpose, it is cultivated according to a particular method called "Aïgamo", a Chinese ancestral technique, re-imagined about twenty years ago by Takao FURUNO.

Produced from "Aïgamo" rice, this sake is really unique. To discover absolutely!

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Aïgamo's technique involves raising a colony of ducks within the rice paddy, animals that grow and live in situ, feeding on insects and preventing the growth of weeds. Their droppings serve as fertilizer and they naturally soak the soil by searching for food. Thanks to their intervention, the rice fields are kept healthy, an agro-ecological technique which makes it possible to avoid any intervention of the man. The rice obtained is called "Genmaï". Its use in sake production is extremely rare and Kameman Genmai Shu is certainly one of the most successful in this microcosm.

It is a limpid sake, golden in color with coppery highlights. The nose is woody, it clearly evokes honey, roasted cereals and dried fruits (apricot, date, banana), on a woody background. The palate is creamy and fruity. It evolves on more vivid notes of citrus fruits and one finds the fruits presumed in the nose, the apple, the pear. He becomes lively and warm. The woody notes are more expressive by recalling almost a whiskey. A sake very homogeneous and lively. Beautiful variations around the fruit and acidity. Complex notes of honey, honeydew and hay appear on a long, lively finish, evoking straw wine, with a touch of bitterness.