



# Nomirinko Muroka Genshu

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



An ultra-neat, rich and well-structured junmaï sake. A remarkably expressive nose for a junmaï-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.

On the palate, we can clearly find the fruity sensations sensed on the nose accompanied by a good acidity and a rich umami. The structure is limpid with a lot of liveliness, evolving on notes of ripe fruit (fig, dried apricot). The finish is long, punctuated by a nice bitterness, it brings a lot of freshness.

**Tasting advices:** a rich and fresh junmaï, to serve as aperitif or during the meal. Easy to marry with many culinary preparations, it accompanies with great ease strong taste dishes, grilled meats, sauces. To discover at different temperatures, from fresh to heated.