

Born Muroka

Product Type: Sake Nihonshu
 Category: Junmai Daiginjo
 Alcohol: Alc. 14.5% Vol.
 Format: 72cl bottle
 Producer: Katokichibee Shoten
 Region: Pref. of Fukui
 Rice type: Yamadanishiki
 Rice milling: 50%
 Tasting temp.: Cold
 Aromatic profile: Expressive, fruity



Product short description:

If you want to perfect your knowledge of sake technical vocabulary, Born Muroka is then perfect. This is certainly the sake whose name is the longest in the world as it is: Junmai, Daiginjo, Yamahai, Nakadori, muroka, nama, Genshu ... phew! (for details, visit the page "different types of sake").

Lots of fragrances, a deep sake


 72cl - alc. 14.5%vol.

Detailed tasting notes: there is therefore a very special way to prepare this sake, really natural, applying all the techniques needed to produce an excellent product. The nose is remarkable, very fragrant, and typical of Ginjos. In the mouth they are feelings of smoothness and depth, but at the same time young and active notes. Without being too influenced by the powerful typical side Yamahai, it is sophisticated, juicy and rich, thanks to its "nama-Genshu side" (unpasteurized and not reduced after fermentation) and also Muroka (not filtered through charcoal active).

About the brewery: Katokichibee Shoten sake brewery has been established in 1860 in the heart of Fukui prefecture. It is now the 11th generation that supports the production of using traditional methods. Katokichibee Shoten develops its own yeasts and uses excellent quality spring water from Mount Hakusan. All combined with Yamadanishiki and Gohyakumangoku rice with an average semaibuai of 38%, the highest in Japan. The sakes are matured at a temperature of -4 ° C and marketed once the maturity of the umami has been reached.