

Special sake 1 : Nigorizake



Product short description:

In addition to traditional fruity or drier styles, sakes can be "special" depending on the technique the brewer has chosen to use. An illustration here with a "Nigori" sake, a cloudy or coarsly filtered sake, with Awazake Nigori.

A nigori with tropical accents

72cl - Alc. 15.5%

Detailed tasting notes: Awazake is a beautiful Nigori, a cloudy sake, rich and really fruity. Its nose is sweet, pleasant, with notes of ripe fruit, pear, pineapple, banana and grape. Tropical flavours, what could be more normal for a sake made by Japan's southernmost brewer! The texture in the mouth is rich and dense, punctuated by lactic notes, and marked with a beautiful acidity. It gives good overall balance and lot of lightness. The finish is perfectly balanced, rich while remaining lively and fresh.

Tasting advice: to be enjoyed fresh, alone or during the meal on selected agreements. With seafood, grilled white fish. At the end of a meal on citrus desserts, with chocolate and exotic fruits.