

Nigori Genshu

NIGORI GENSHU



MURAI FAMILY | NIGORI GENSHU

Take a step back in time, before modernization brought the concept of filtration to saké brewers. This Nigori Genshu is a classic antique-style saké, coarsely filtered and undiluted with water after brewing.

TASTING NOTES

Mildly sweet scent with notes of vanilla followed by flavors of coconut, currant, cream, and spice with a velvety, lingering finish. Layered and bold, round, and robust.

SUGGESTED PAIRINGS

Delicious with spicy curry or Latin dishes, mac n' cheese, desserts, and cigars.

AWARDS

GOLD MEDAL

- LA International Wine Competition, '25

BREWERY

Murai Family's passion is evident in nearly 200 years handcrafting some of the finest saké in Aomori Prefecture under the name Momokawa Brewing of Japan. The Murai Family inherited brewing rights from Miura, a brewery that ushered in the modern era of saké in the 1800's, at the end of the Edo (Samurai) Period. In the U.S. their saké is presented under the Murai Family name and each bottle is recognized by the Nebuta Warrior image, widely known from the famous Aomori Summer Festival. Like that warrior emblazoned on their bottles, the Murai Family portfolio is fueled by a fierce, multi-generational passion for re-defining perfection.

Brewery Location Aomori Prefecture
Founding Date 1889
Brewmaster Yoshio Koizumi

NIGORI GENSHU DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a creamy, cloudy, and generally sweeter beverage.

Genshu means undiluted. This powerful yet elegant saké is cask strength with no additional water, retaining its rich depth of flavors.

PRODUCT SPECIFICATIONS

GRADE	NIGORI
POLISH	75%
ALCOHOL	19.8%
RICE	MASSHIGURA
SMV	-22
YEAST	901
SERVE	SHAKE AND ENJOY CHILLED
UPC 12/300ML	7 47846 66751 5
6/720ML	7 47846 66750 8