

saké
ONE



GOLD MEDAL
Kura Master/Le grand concours
de saké japonais de Paris '18

MURAI FAMILY

Nigori Genshu

UPC: 720ml - 7 47846 66750 8 - 6 bottles per 720ml case
UPC: 300ml - 7 47846 66751 5 - 12 bottles per 300ml case



720ml 2.8 in x 12 in
300ml 2.5 in x 7.75 in

BREWERY

Murai Family's passion for crafting fine saké dates back centuries to Japan's Edo Period and has roots in the honorable way of the samurai. It is, however, the modern age of its

saké brewing that is most revered. Under the direction of Toji Yoshio Koizumi, the world's most awarded saké brewer, their saké continues to be extolled in Japan.

NIGORI DEFINED

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

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

Perfect for spicy curry or Latin dishes, mac n' cheese, desserts and cigars.*



Spicy Curry



Chocolate Cake



Cigars*

PRODUCT SPECIFICATIONS

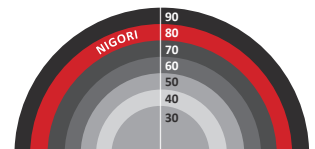
GRADE	Nigori
MILLING/POLISH	75%
ALCOHOL	19.8%
RICE	Masshigura
SMV	-22
YEAST	901, Mahoroba-gin
PROFILE	Medium Sweet
SERVE	Chilled
SIZES	720ml, 300ml

PRODUCTION DETAILS

PASTEURIZATION	Twice Pasteurized
PRESSING	Yabuta

BREWERY DETAILS

NAME	Murai Family
LOCATION	Aomori Prefecture
TOJI	Yoshio Koizumi



TECH SHEET MURAI FAMILY NIGORI GENSHU

* "Simply Flawless pairing: Murai Family Nigori Genshu and Quesada 40th Anniversary Ltd Edition Salomon Press cigar" - Cigar & Spirits Magazine (March/April '15)