

Horan Shuzo Nigori Sake Morning Frost

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Japan - Tochigi Prefecture - Takakuotsu

Nigori sake is lightly filtered through a coarse mesh, and then its lees (unfermented rice particles) are added back in. The leftover rice particles result in a cloudier drink with a rich, creamy, outstanding flavor and smooth texture. The creaminess is completely natural and is fruitier than clear style sakes. The nose exudes tropical aromas of coconut and pineapple along with vanilla.

Before serving Nigori sake, the bottle must be shaken properly to blend the sediments with the sake, to obtain the full range of flavor and its signature milky color. The "Morning Frost" Nigori Sake is best served slightly chilled.

The white color comes from its main ingredient, rice. Normal clear sake is usually filtered to remove grain solids left behind after the fermentation process. However, nigori sake remains unfiltered, resulting in a far cloudier drink, giving a rich, creamy, outstanding flavor and smooth texture. The creaminess is completely natural, and is fruitier than clear style sakes. The nose exudes tropical aromas of coconut and pineapple along with vanilla.



Specifications

Type	Junmai-shu
Rice Milling	65
Rice Varietal	Gohyakumangoku
Sake Meter	(-)4
Acidity	1.4
Pairings	"Morning Frost" nigori is not as rice-y as most, and can be enjoyed as an aperitif. It goes well with vegetable dishes including tofu and creamy sauce dishes. Also, the surprisingly smooth texture of nigori makes it an excellent contrast for spicy food.

Reviews and News

Morning Frost Junmai Nigori - 92 PTS - BTI