

UEHARA SHUZO

上原酒造



Tucked away in the snowy embrace of Shiga Prefecture, near the northwestern shores of Lake Biwa, Uehara Shuzō has been crafting the soulful sake of Furosen since 1862. For over 160 years, this family brewery has honored the land's gifts, coaxing the pure taste of rice into every bottle with time-honored care. Here, in a place where winter blankets the earth, they embrace the slow beauty of yamahai fermentation, nurturing natural yeasts in wooden vats and pressing each batch with the gentle, traditional balance of a tenbin press over three patient days and nights. The result is a sake that feels like a warm memory—softly acidic, round, and full-bodied, delightful whether chilled or gently warmed. Welcome to Uehara Shuzō, where tradition brews a quiet magic in every sip.

Furosen Usunigori

Region: Shiga

Rice Variety: Yamadanishiki

Type: Junmai Muroka Nama Genshu Usunigori

Polishing Rate: 55%

ABV: 17%

Ingredients: rice, water, kōji

Brewing: Yamahai slow ferment, unpasteurized, undiluted, unfiltered

Serving Temperature: chilled

This is an unpasteurized and undiluted sake (nama genshu) which still contains the finest part of the fermentation sediment resulting in a cloudy (nigori) colour and a very delicate rice fragrance. While being on the dry side, the texture is velvety with a creamy aftertaste. Drink cold or slightly warmed up. Do not forget to shake the bottle before serving, otherwise all the sediment will remain at the bottom of the bottle

