



Koshino Omachi

Junmai (Niigata, Japan)

Basic information

Brand: Koshi no Omachi [koh-shi-no oh-machi]
Type of sake: Junmai
Seimai Buai: Rice milled to 70 %
Alcohol: 15.5% by volume
Size & UPC: 720ml, 12-pack UPC: 844650040036

Producer

Producer: Minogawa [meeno-gawa] Shuzo **Founded:** 1827
Owned by: Matsumoto Family
Location: 2-13-31 Miyahara, Nagaoka-shi, Niigata 940-0083 Japan
Website: www.niigatasake.com
Toji (Master Brewer): Masayuki Tanaka

Ingredients & Technical data

Rice: "Omachi" rice, one of the best and oldest sake rice varieties and the hardest to grow, is cultivated by contract growers in the region only to produce the Koshino Omachi.
Water: Underground water currents from the Shinano River and the Higashiyama mountains are pumped up from the 90 meter deep on-site well. Soft water.
Yeast: Kyokai #9

No sulfites, no preservatives.

SMV: +3 **Acidity:** 1.4 **Amino acids:**

Other information

Serving temp.: Room temp., lukewarm, or warm
Tasting note: Umami-rich, rice-laced flavors, medium dry.
Food pairing: Grilled seafood, Gyoza, Asian hotpot such as Japanese nabe and Chinese huo guo, Vietnamese spring rolls, Carrots and tarako(cod roe) pan-fried with sesame oil or olive oil, Linguine with clams and garlic, Scallop seared and sautéed with butter.

Minogawa Shuzo won Gold Awards at the Japan National Sake Appraisal, the most prestigious competition for premium sake, for four years in a row in 2009 – 2012.

