



# Manotsuru “Four Diamonds”

## Daiginjo (Niigata, Japan)

### Basic Information

**Brand:** Manotsuru [mauno-tsuru]  
**Nickname :** “Four Diamonds”  
**Type of sake:** Daiginjo  
**Seimai Buai:** Rice milled to 50 %  
**Alcohol:** 15-16%  
**Bottle size, Case pack & UPC code:**  
720 ml, 12-pack, UPC 844650050035  
300 ml, 12-pack, UPC 844650050042



### Producer

**Producer:** Obata Shuzo  
**Owned by:** Obata Family **Founded:** 1892  
**Location:** 449, Manoshinmachi, Sado-shi, Niigata 952-0318, Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.obata-shuzo.com/en/](http://www.obata-shuzo.com/en/)

**Toji (Master Brewer):** Kenya Kudo  
Kudo-san has been making sake for 14 years and has been a sake master for 8 years. One of the youngest toji in Japan.

### Ingredients & Technical data

**Rice:** Go-hyaku-man-goku  
**Water:** On-site well water. Underground water from Ko-sado Mountains. Soft water.  
**Yeast:** Kyokai #1701  
**SMV:** +5 **Acidity:** 1.1 **Amino acids:** 0.8  
No sulfites, no preservatives.



### Other Information

**Serving temp.:** Chilled or at room temperature.

**Tasting note:** A very flowery fruit-like fragrance which begins with a mild sweetness and hints of melon and apple on the nose. Well-balanced, light, and smooth taste with a clean finish stands out when served a bit cooler.

**Food Paring:** Appetizers. Sea food, raw or grilled.

This sake is served to first & business class passengers on AIR FRANCE for flights between Paris and Tokyo/Osaka. Obata Shuzo has won gold medals at the national sake competition for six years in a row. They also won the gold medal at the International Wine Challenge in London in 2007.