



Matsunoi “Wishing Well”

Tokubetsu Honjozo (Niigata, Japan)

Basic information

Brand : Matsunoi [matsu-noy]
Nickname : “Wishing Well”
Type of sake: Tokubetsu Honjozo
Seimai Buai: Rice polished to 58%.
Alcohol: 15-16% by volume
Bottle size, BPC, & UPC Code:

1.8L/6	844650030044
720ml/12	844650030013
300ml/12	844650030020



Producer

Producer: Matsunoi Shuzojo **Founded:** 1895
Owned by: Furusawa Family
Location: 50-1 Ueno Tokamachi-shi, Niigata, 948-0122 Japan
Website: www.niigatasake.com
www5.ocn.ne.jp/~matsunoi/

Toji (Master Brewer):

Toshi Adachi. Toshi-san has been making sake for over a half century. He has been a sake master for three decades.

Ingredients & Technical data

Rice: Gohyaku-man-goku and Yukino-sei
Water: On-site well water, soft water
Yeast: Kyokai #7 & #10
SMV: +5 **Acidity:** 1.3 **Amino acids:** 1

No sulfites, no preservatives.



Other information

Serving temp.: Chilled, room temperature, or warmed

Tasting note: Aromas of peach, almond, and hazelnut. Crisp, nutty and dry.

Food Pairing: Blackened ahi tuna with mustard sauce, Grilled mushroom, Japanese soba noodle.

Matsunoi Shuzojo won gold medals at Japan National Sake Competition in 2007, 2003, etc.