

Manotsuru “Four Diamonds”

Junmai Ginjo (Niigata, Japan)

Basic Information

Brand: Manotsuru [mauno-tsuru]
Nickname : “Four Diamonds”
Type: Junmai Ginjo, Gen-shu (un-diluted)
Rice Polishing: 55 %
Alcohol: 17-18%

Bottle size: 500 ml **Case pack:** 12 bottles
UPC code: 844650050028



Producer

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

Toji (Sake Master):

Kenya Kudo – Kenya-san has been making sake for 14 years and has been a sake master for 8 years. One of the youngest toji in Japan. He, with his team, 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.

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: +3 **Acidity:** 1.7 **Amino acids:** 1.2

Other Information

Serving temp.: Chilled
Tasting note: Tropical nose of banana and plum juice, very fine, quite pure.
Food Paring: Food and dishes with vinegar/vinaigrette. Slightly spicy food.

