

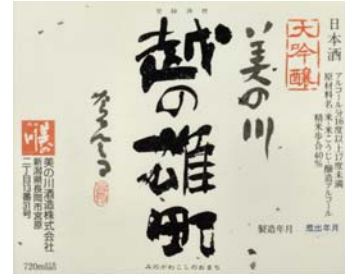


Koshino Omachi

Daiginjo (Niigata, Japan)

Basic information

Brand: Koshi no Omachi [koh-shi-no oh-machi]
Type : Daiginjo
Rice Polishing: 40 %
Alcohol: 16-17% by volume



Bottle size, Case pack & UPC code:

720ml, 6-pack (844650040005)
180ml, 20-pack (844650040012)

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
www1.ocn.ne.jp/~minogawa

Toji (Sake Master): Masayuki Tanaka – Masayuki-san has been making sake for two decades. He has won Gold Awards at the Japan National Sake Competition and the US National Sake Appraisal (Joy of Sake) with Koshino Omachi in 2006.

Ingredients & Technical data

Rice: "Omachi" rice, one of the best sake rices and the hardest to grow, is cultivated by contract growers in the region only to produce this grade and polished to 40%.

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 **SMV:** +3.5 **Acidity:** 1.2 **Amino acids:** 0.8

Other information

Serving temp.: Remove from refrigerator 30 minute before drinking.

Tasting note: Mild and rounded taste with fresh Ginjo flavor.