



# Manotsuru "DAIMYO" Tokubetsu Honjozo

Daimyo were powerful territorial rulers of ancient Japan. This excellent sake would make even the most demanding Daimyo happy, with its lush flavors of fruit, minerals, and earth. It is a very dry sake. Serve chilled.

**Grade:** Tokubetsu Honjozo (special quality sake)

**Nihonshu-do:** over +15 (very dry)

**Seimaibuai:** 60% (40% of the rice milled away)

**Rice:** Gohyakumangoku & Koshiibuki

**Yeast:** k701

**Acidity:** 1.2

**UPC:** 859481003327 (12x300ml)

## About the Region:

Manotsuru "Daimyo" Tokubetsu Honjoso is handcrafted at the Obata Shuzo brewery, which is located on Sado Island in the Niigata prefecture of Japan. Niigata is famed for its jizake, or unique, "micro-brewed" sakes with character. Niigata is considered by many to be the best place in the world to find high quality sake. The toji in Niigata use highly polished rice and exacting filtering techniques to create a distinctive style. They are aided by the cold climate and the isolation of the mountains, as well as good regional rice and pure mountain water. (Source: The Sake Companion).

## About the Brewery:

Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice. The kura is still owned and managed by the Obata family (Rumiko Obata, pictured on the left). The toji (master brewer) is the acclaimed Kenya Kudo. The brewery has received Gold Medals at National Sake Competition, at the International Wine Challenge, the Fine Sake Awards Japan Competition in 2012 and 2013, and the U.S. National Sake Appraisal in 2012. The brewery has been featured in Wine & Spirits, the Los Angeles Times, and Wine Spectator.



LEARN MORE AT [WWW.KURASELECTIONS.COM](http://WWW.KURASELECTIONS.COM)