



## Manotsuru "FALLING SNOW" Junmai Ginjo Nigori

This is a Nigori sake, which means it was unfiltered and has more rice particles; this creates a cloudy sake with a distinctive sweet taste with the appearance of falling snow. This sake comes from Sado Island, Niigata. One reason Niigata is so famed for premium sakes is the quality of its water: water purified by snowfall. Shake before serving chilled.

**Grade:** Junmai Ginjo (premium pure quality sake)

**Nihonshu-do:** -8 to -6 (sweet)

**Rice & Seimaibuai:** Koshitanrei 50% (50% of the rice milled away) and Koshiibuki 60%

**Yeast:** k1701

**Acidity:** 1.6

**UPC:** 859481003310 (12x300ml)

### About the Region:

Manotsuru "Falling Snow" Junmai Ginjo Nigori 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.



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