Manotsuru
"MAHO" DAIGINJO

This perennial gold medal winning Daiginjo has clean and fresh aromas, with notes of anise. It doesn't get any better than this. Best served chilled. It goes well with rich dishes... actually, drink this one by itself and realize this may be the only opportunity to enjoy this extremely rare, once-in-a-lifetime sake.

Grade: Daiginjo (ultra-premium sake)
Nihonshu-do: +1 to +3 (slightly sweet)
Seimaibuai: 35% (65% of the rice milled away)
Rice: Yamada - Nishiki
Yeast: k1801
Acidity: 1.0
Reviews & Awards:
National New Sake Awards: 2001-06, '08, 2013-14: Gold Medal
International Wine Challenge: 2007, 2015: Gold Medal
Fine Sake Awards Japan: 2012: Gold Medal

About the Region:

Manotsuru "Maho" Daiginjo 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. The *toji* (master brewer) is the acclaimed Kenya Kudo. The kura received Gold Medals at the National Sake Competition in 2001, 2002, 2003, 2004, 2005, 2006 and 2008, and received a Gold Medal at the International Wine Challenge in 2007. The Obata family crest is Four Diamonds. These represent the three elements that are commonly held to be crucial in sake brewing: "Rice," "Water" and "Humans" (Brewers). In addition to the aforementioned three, the brewery takes into account the importance of "Climate and Nature" (Terroir). Their motto is to brew sake where the "four treasures" may work harmoniously to produce a well balanced product.