



Manotsuru "RUMIKO" GINJO

This sake is named in honor of Rumiko Obata; she is the fifth-generation leader of our brewery. This is a ginjo, or premium, sake. Lush flavors of tropical fruits and liquorice with a gentle and long finish. This is a Nama-chozo sake, which means it is left un-pasteurized until the bottling stage; this adds zestiness to the mouthfeel. Best served chilled.

Grade: Ginjo (premium quality sake)

Nihonshu-do: +6 to +8 (dry)

Seimaibuai: 55% (45% of the rice milled away)

Rice: Gohyaku - Mangoku

Yeast: k1701

Acidity: 1.3

UPC: 859481003303 (12x300ml)

Rating: 92 points, Wilfred Wong

About the Region:

Manotsuru "Rumiko" Ginjo 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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