

KOSHINO OMACHI

Niigata Daiginjo Sake

(ko-shi no o-machi) is produced by Minogawa Shuzo. Founded in 1827. Made from Omachi rice, one of the best sake rice's and the hardest to grow. Rice polished to Daiginjo quality level of 40%. Underground water currents from the Shinano River and the Higashiyama mountains are pumped up from the 90 meter deep on-site well. Alcohol: 16-17%, SMV: +3.5. Serve cool. *"Mild and rounded taste with fresh Ginjo flavor."*

"Mild & Round"

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