

# Manotsuru “Four Diamonds” Junmai Ginjo (Niigata, Japan)

## Basic Information

**Brand:** Manotsuru [mauno-tsuru]  
**Nickname :** “Four Diamonds”  
**Type of sake:** Junmai Ginjo, Muroka, Gen-shu (un-diluted)  
**Seimai Buai:** Rice milled to 55 %  
**Alcohol:** 17-18%  
**Bottle size:** 500 ml      **Case pack:** 12 bottles  
**UPC code:** 844650050028

## Producer

**Producer:** Obata Shuzo  
**Owned by:** Obata Family    **Founded:** 1892  
**Location:** 449, Manoshinmachi, Sado-shi, Niigata 952-0318, Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)  
[www.obata-shuzo.com/en/](http://www.obata-shuzo.com/en/)

**Toji (Master Brewer):** Kenya Kudo  
Kudo-san has been making sake for 14 years and he has been a sake master for 9 years. One of the youngest toji in Japan.

## Ingredients & Technical data

**Rice:** Go-hyaku-man-goku  
**Water:** On-site well water. Underground water from Ko-sado Mountains. Soft water.  
**Yeast:** Kyokai #1701  
**SMV:** +3      **Acidity:** 1.7      **Amino acids:** 1.2

No sulfites, no preservatives.

## Other Information

**Serving temp.:** Chilled  
**Tasting note:** Tropical nose of banana and plum juice, very fine, quite pure.  
**Food Paring:** Food and dishes with vinegar/vinaigrette. Slightly spicy food.

Obata Shuzo has won gold medals at the national sake competition for six years in a row. They also won the gold medal at the International Wine Challenge in London in 2007.

