

# Matsunoi “Wishing Well”

## Tokubetsu Honjozo (Niigata, Japan)

*Matsunoi Shuzojo, one of the smallest breweries, has won more gold medals than any other breweries in Niigata at Japan National Sake Competition in the last decade including 2015, 2014, 2012, 2011, 2010, & 2007. As the production is so limited, most of their sake is consumed in their hometown, being loved by local sake connoisseurs. A hidden gem of the city of Tokamachi, a snowy small town located in southwest Niigata Prefecture.*

### Basic information

**Brand :** Matsunoi [matsu-noy]  
**Nickname :** “Wishing Well”  
**Type of sake:** Tokubetsu Honjozo  
**Seimai Buai:** Rice polished to 58%.  
**Alcohol:** 15-16% by volume  
**Size & UPC:** 1.8L/6            UPC: 844650030044  
                                  720ml/12          UPC: 844650030013  
                                  300ml/12          UPC: 844650030020



### Producer

**Producer:** Matsunoi Shuzojo      **Founded:** 1895  
**Location:** 50-1 Ueno, Tokamachi-shi, Niigata, 948-0122 Japan  
**Website:** [www.niigatasake.com](http://www.niigatasake.com)      [www.matsunoi.net](http://www.matsunoi.net)  
**President:** Makoto Furusawa      **Toji (Master Brewer):** Yutaka Furusawa  
Makoto and Yutaka are the fifth generation of the owner/founding family.

### Ingredients & Technical data

**Rice:** Gohyaku-man-goku and Yukino-sei  
**Water:** On-site well water, soft water  
**Yeast:** Kyokai #7 & #10  
Sulfite-free, preservative-free.

**Nihonshu-do (SMV):** +5      **Acidity:** 1.3      **Amino acids:** 1

### Other information

**Serving temp.:** Chilled, room temperature, or warmed  
**Tasting note:** Aromas of peach, almond, and hazelnut. Crisp, nutty and dry.  
**Food Pairing:** Blackened ahi tuna with mustard sauce, Grilled mushroom, Japanese soba noodle.

