NECHI Otoko Yama

Junmai (Niigata, Japan)

Mild, soft, rounded acidity with rice laden flavors. Produced by Watanabe Shuzoten, a very rare domaine-style sake brewer in the Nechi Valley in the southwestern region of the Niigata Prefecture. Gentle slopes of the land, winds flowing through the valley, abundance of clear pure soft water from the nearby mountains – the Nechi valley provides ideal conditions for the brewery to grow premium sake rice.

They grow rice, Gohyaku-man-goku and Koshi Tanrei, in the spring through the summer, harvest the rice in the fall, and brew sake in the winter. Taste the sake and feel the nature of the Nechi Valley.

Basic info

Brand : NECHI
Nickname : Otoko Yama
Type of sake: Junmai
Seimai Buai: Rice polished to 60%.
Alcohol: 15.5% by volume
Size & UPC: 1.8L, 6-pack UPC: 844650075007
720ml, 12-pack UPC: 844650075014

Producer

Producer: Watanabe Sake Brewing Store
Founded: 1868
Location: 1197-1 Negoya, Itoigawa-shi, Niigata, Japan
Website: www.niigatasake.com
President: Yoshiki Watanabe, the sixth generation of the founding family.
Toji (Master Brewer): Yoshihisa Hirokawa

Ingredients & Technical data

Rice: Gohyaku-man-goku & Koshi Tanrei
Water: On-site well water, soft water
Yeast: G9
Nihonshu-do (SMV): +3 **Acidity:** 1.5 **Amino acids:** 1.2
Sulfite-free. Preservative-free.

Other info

Serving temp.: 13-15 deg. C
Tasting note: Mild, soft and smooth with rice-laden flavors.
Food Pairing: Fish & shellfish – raw or lightly grilled - especially those caught off the coast of Itoigawa, Niigata.