NECHI Otoko Yama

Junmai Ginjo (Niigata, Japan)

Mild, light & smooth with elegant ginjo flavors. Produced by Watanabe Shuzoten, a very rare domaine-style sake brewer in the Nechi Valley in Niigata. 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 two major sakes rice varieties, Gohyaku-man-goku and Koshi Tanrei in the spring and summer. After harvesting rice in the fall, they brew the sake in the winter and store it in bottles for several months for maturation in a refrigerated storage room before shipping.

Basic info

Brand : NECHI
Nickname : Otoko Yama
Type of sake: Junmai Ginjo
Seimai Buai: Polished to 55%
Alcohol: 15.5% by volume
Size & UPC: 1.8L, 6-pack UPC: 844650075021
720ml, 12-pack UPC: 844650075038

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): +2 **Acidity:** 1.4 **Amino acids:** 1.2
Sulfite-free. Preservative-free.

Other info

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