

## Mutual Trading, Inc. Japanese Sake Spec Sheet

<b>Brewery</b>	Koshimeijo Co., Ltd.
<b>Founded</b>	1845
<b>Profile</b>	Koshimeijo is a popular jizake (local/craft sake) maker in the Tochio District of Nagaoka City in Niigata Prefecture. The brewery strives to produce sake that simply makes people say, "It's delicious!" Koshimeijo's Toji (master brewer) calls his approach "intensely bold sake making." Koshimeijo is committed to using local rice – 100% is grown in Niigata Prefecture, and more than 90% is grown in Nagaoka City, including their own rice paddies.

<b>Product Name</b>	Koshinotsuru Ichi-joh 21 Junmai Daiginjo
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<b>Item Number</b>	10740
<b>Case Contents</b>	12 bottles
<b>Size</b>	720ml
<b>Class</b>	Junmai Daiginjo, Muroka, Genshu
<b>Rice</b>	Tochio-grown Koshitanrei
<b>Rice (kakemai)</b>	
<b>Water</b>	N/A
<b>Rice-Polishing Ratio</b>	21%
<b>Yeast</b>	1801
<b>Sake Meter Value</b>	+4
<b>Acidity</b>	1.5
<b>Amino Acids Level</b>	1.0
<b>Alcohol by Volume</b>	16%
<b>Aged</b>	Less than 1 year
<b>Introduced in</b>	2011
<b>Brewery Location</b>	Niigata Prefecture
<b>Brewery Head</b>	Hirofumi Asano



<b>SWEET</b>	<b>SEMI-SWEET</b>	<b>SEMI-DRY</b>	<b>DRY</b>	<b>EXTRA-DRY</b>
		○		

<b>FRAGRANT</b>	<b>LIGHT</b>	<b>AGED</b>	<b>RICH</b>
○			

<b>COLD</b>	<b>ROOM TEMP</b>	<b>BODY TEMP</b>	<b>WARM</b>
○	○	×	×

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
	○	○	

<b>Food Pairings</b>
Tempura and other fried foods, cream cheese, blue cheese, seafood hotpot, dishes with fatty ingredients

<b>Tasting Notes</b>
While more of Tochio's farmlands have been abandoned in recent years, Koshinotsuru Ichi-joh 21 is brewed in collaboration with local farms in hopes of preserving the beautiful vistas of Tochio's terraced rice paddies for future generations. The name Ichi-joh (壹醸) comes from this product beginning (ichi 壹) from rice at the farm to being brewed (醸した) into sake at the brewery. This limited quantity sake is made from 100% Tochio-grown Koshitanrei sake rice that has been polished down to 21%. The rice requires over 100 hours of polishing to reach such a fine percentage. Ichi-joh 21 is extremely clean and clear, with a slender yet powerful presence. Aromas of soft powdery iris, tart pineapple, and pear float gently from this well-balanced sake. It has a soft, silky mouthfeel, pronounced umami and a crisp finish.

<b>Awards</b>
2023 International Wine Challenge - GOLD

**Mutual Trading Group  
Japanese Sake Spec Sheet**

Submission Date:	
Brewery Name (in Romaji):	Koshimeijo Kabushikigaisha
Brewery Name (in Japanese):	越銘醸株式会社
Brewery Name (in English):	Koshimeijo, Inc.
Prefectural Location:	Niigata
Year Established:	1845
Brewery Info:	Koshimeijo is a popular jizake (local sake) maker in the Tochio District of Nagaoka City in Niigata Prefecture. The brewery strives to produce sake that simply makes people say, "It's delicious!" Koshimeijo's Toji (master brewer) calls his approach "furiously bold" sake making. Koshimeijo is committed to using local rice – 100% is grown in Niigata Prefecture, and more than 90% is grown in Nagaoka City, including their own rice paddies.

Product Name (in Romaji):	Junmai Daiginjo Koshinotsuru Ichijo Twenty-one
Product Name (Japanese/English):	純米大吟醸 越の鶴 壹醸 21 / Koshinotsuru "Ichijo 21" Junmai Daiginjo

Production Volume:	2,300ℓ
Export Record:	Yes
Retail Price in Japan:	5,000 yen

<b>Product Info:</b>	
Units (Bottles) Per Case	12
Content Size	720ml
Sake Type	Junmai daiginjo muroka genshu
Sakamai (in Romaji or English)	Koshitanrei from Tochio's terraced rice fields
Sakamai / Rice (in Japanese)	栃尾棚田産 越淡麗
Kakemai (in Romaji or English)	Koshitanrei from Tochio's terraced rice fields
Kakemai (in Japanese)	栃尾棚田産 越淡麗
Water (in Romaji or English)	Nagaoka City (Tochio) water supply system
Water (in Japanese)	長岡市 (栃尾) 上水道
Origin of Rice Ingredient	Tochio, Nataoka City, Niigata Prefecture
Rice Polishing Ratio	21%
Yeast	K-1801
SMV	+4
Acidity	1,5
Amino Acid	1,0
Actual ABV	16%
Target ABV	16%
Pasteurized - Y/N?	Y
Filtered - Y/N?	N
Alc Added - Y/N?	N
Type of Alc Added	N
Aging Period	Less than 1 year
Aging Conditions	Stored in bottles at 0°C (32°F)
Genshu or Diluted?	Genshu
Year Launched	2011
Toji Name (in Romaji)	Asano, Hirofumi
Toji Name (in Japanese)	浅野 宏文
Toji Guild Name	Echigo Toji

Product Image: Please place in space below.



Mark the category that best describes this sake with the symbol ○.

EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
		○		

Mark the category that best describes this sake with the symbol ○.

FULL BODIED	←		→	LIGHT
		○		

Mark the category that best describes this sake with the symbol ○.

FRAGRANT	LIGHT	AGED	RICH
○			

Mark the category that best describes this sake with the symbol ○.

AROMATIC	CITRUSY	EARTHY	FRUITY
○			

Serving temperature: Mark © for ideal, ○ for runner-up, X for not suggested.

CHILLED	ROOM TEMP	BODY TEMP	WARM
○	○	x	x

Mark the most compatible food course with the symbol ○.

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

Food pairing suggestions

This sake pairs well with tempura and other fried foods, cream cheese, blue cheese, seafood hot pot, and dishes with fatty ingredients.

Notable tasting notes

While more Tochio's farmlands have been abandoned in recent years, Koshinotsuru Ichijo 21 is brewed in collaboration with local farms, from rice cultivation to sake production, with the hope of preserving for future generations the beautiful vistas of Tochio's terraced rice paddies. The sake has a mild ginjo aroma, and although the rice polishing ratio is 21%, the gentle flavor of rice is noticeable, resulting in a well-balanced sake. It has a soft, silky mouthfeel, pronounced umami and a clean, crisp finish. Since this sake is made from 100% Koshitanrei sake rice produced in the Tochio rice paddies, it is available only in limited quantities.

Listing of awards

N/A

Mutual Trading Group  
Japanese Sake Spec Sheet

記入年月日:	
ふりがな	こしめいじょうかぶしがいいしや
会社名(和文):	越銘醸株式会社
会社名(英文):	Koshimeijo, Inc.
酒蔵所在地(都道府県)	新潟県
創業年:	1845年
会社の特長:	地元、長岡市栃尾で地酒として流通しております。信念は「美味しいと言って貰えるお酒造り」で、氏曰く「猛烈果敢なお酒造り」と題し美味しいと言って貰える最大限の努力をしています。たお米も地元産に拘り100%新潟産はもちろん棚田での自社栽培を含め90%以上は地元長岡産です。

ふりがな	じゆんまいだいぎんじょう こしのつるいちじょうとうえんていーわん
商品名:	純米大吟醸 越の鶴 言醸 21

本商品の生産量:	2,300ℓ
本商品の輸出実績:	有り
国内小売価格:	5,000円

商品情報:

ケース入数	12
サイズ	720ml
酒種類(特定名称)	純米大吟醸無濾過原酒
使用米・ふりがな	とちおたなださんこしたんれい
使用米	栃尾棚田産 越淡麗
掛け米・ふりがな	とちおたなださんこしたんれい
(掛け米)	栃尾棚田産 越淡麗
使用水・ふりがな	ながおかしとちおじょうすいどう
使用水	長岡市(栃尾)上水道
原料産地	新潟県長岡市栃尾
精米歩合	21%
使用酵母	K-1801
日本酒度	+4
酸度	1.5
アミノ酸度	1.0
商品表示アルコール度数	16%
商品設計アルコール度数	16%
火入れの有無	有り
濾過の有無	無
添加アルコール有無	無
添加アルコール種類	無
貯蔵年数	1年未満
貯蔵方法	0度冷蔵瓶貯蔵
原酒・加水調整の別	原酒
製品化した年	2011年
社氏名・ふりがな	あさのひろふみ
社氏名	浅野 宏文
社氏流派	越後社氏

商品写真: 下記枠内に商品画像の挿入をお願いします。



このお酒に当てはまるものに○を付けて下さい。

EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
		○		

このお酒に当てはまるものに○を付けて下さい。

FULL BODIED	←			→	LIGHT
		○			

このお酒に当てはまるものに○を付けて下さい。

FRAGRANT	LIGHT	AGED	RICH
○			

このお酒に当てはまるものに○を付けて下さい。

AROMATIC	CITRUSY	EARTHY	FRUITY
○			

このお酒に最適な温度に◎、次に○、ふさわしくないものに×を付けて下さい。

CHILLED	ROOM TEMP	BODY TEMP	WARM
○	○	×	×

このお酒に当てはまるものに○を付けて下さい。

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○	○	

このお酒に合う料理

天麩羅などの揚げ物、クリームチーズ、ブルーチーズ、魚介系の鍋物、脂分の強い食材によく合います。

このお酒の特性、特徴(テースティングノート)

耕作放棄が進む、栃尾の棚田の美しい光景を後世に残す為、農家さんと一緒にお米作りからお酒造りを行い風土を醸したお酒です。程よく香る吟醸香、精米歩合21%でありながらお米の味を感じ取れる、バランスの良いお酒になっております。飲み口は柔らかく口の中に滑り込み、一気に旨みが広がるお酒で有りながら、飲み込むとスッキリとしたキレ味を持ち合わせています。尚、栃尾棚田産越淡麗100%使用しているので数量限定販売商品です。

このお酒の受賞歴

一切出品しておりません