

Koshimeijo Brewery (Niigata prefecture)

The introductory article is available on our website:

<https://myhookipa.com/home/?p=1670&lang=en>

On March 4, 1787, almost 220 years ago a fire destroyed the entire sake brewery and its area. The Yamashiroya and Yamagaya breweries were burned to the ground, but quickly rebuilt due to the needs of sake brewing. The two breweries then merged to form of the current Koshimeijo Co., Ltd.

This brewery is located i upstream of the Kariyata River, Tochio, Nagaoka City, Niigata Prefecture, which originates from the Mt. Sumon, bordering with Aizu, in the Fukushima Prefecture. The brewery is located in a basin surrounded by mountains on all sides, an area that gets heavy snowfall of 2 to 3 meters during its cold winters.

**Neat and simple,
satisfaction beyond lack,
the perfection of the incomplete.**

I think these words are appropriate for this sake. Strip away what is unnecessary and refine what remains. Respect the old and find value in them. Perhaps it is a feeling similar to the spirit of "wabi-sabi." Words like "splendid" and "luxurious" have no relevance to this sake. Rather than adding flavor to the ingredients, it brings out the flavor. The individuality of the sake is minimized and the individuality of the ingredients is maximized. It was brewed with these ideals in mind.

Of all the sakes in the Yamashiroya's lineup, this one is the least lacking in the elements that make up sake, and it is not the kind of sake that will make you exclaim in admiration after just one sip. However, I believe it resonates with the delicate sensibility that Japanese people somehow inherit.



Yamashiroya 1st-class is a representative sake from the Yamashiroya regular series, which means "first class". Experience a world of contradictions where smoothness and sharpness coexist. It has an exquisite balance, and flows freely in the mouth, rushing to harmonize with the food.

- Alcohol content: 15%
- Volume: 720ml/1800ml
- Rice polishing ratio: 50%

Yamashiroya 1st class



The top of the existing Yamashiroya Regular series, the "Special class" is a luxurious sake made by extracting only the most delicious part of the "nakatori" that drips out without pressure (pressureless squeezing) when squeezing the moromi, the base of the sake. Because it is very time-consuming, it is produced in limited quantities, but it is a special work that allows you to experience the sweetness of the rice and a rich, crisp flavor at the same time.

- Alcohol content: 15%
- Volume: 720ml
- Rice polishing ratio: 50%

Yamashiroya Special



Koshi no tsuru Daiginjo

This sake participated in the tasting competition

This product is carefully brewed over a period of about 50 days and is filled with the skill and soul of the master brewer and brewers.

Using only "Koshi Tanrei", a type of rice suitable for sake brewing in Niigata Prefecture, this sake has a complex and rich flavor created by going back to the basics of sake brewing and sparing no time or effort. This is a sake that represents Echigo Meijo.

- Alcohol content: 18%
- Volume: 720ml
- Rice polishing ratio: 38%

※Japan Airlines has been offering this for the past 2 years in their 1st class lounge at Narita International Airport.