

# Local Sake Breweries

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## Brand 大江山 Brewery 松波酒造

Oeyama

Matsunami Shuzo Co., Ltd.

Matsunami Brewery was established in 1868. This old-fashioned brewery takes advantage of the area's very cold winters, using Noto Toji techniques and traditional equipment for steaming the rice and pressing the fermentation mash.

The brewery gladly welcomes the public in for tours as a way to share their work, which came from the Noto Peninsula's culture of sake brewing.

Matsunami also produces a line of liqueurs made with local Noto ingredients.



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### Featured Sake



社長  
金七 政彦 氏  
President  
Masahiko Kinshichi

### 大江山 大吟醸 Oeyama Daiginjo

The second half of the brewing process takes advantage of the bitter cold of the Noto Peninsula, for slow fermentation at low temperatures.

Enjoy the rich yet mellow ginjo aroma and flavor with every sip.

Made by bottling undiluted sake, then storing through the end of summer, for a smooth aged result.



(A delicious ways to drink)

Best served around room temperature to make the most of its mellow, full-bodied aroma.

At 17% alcohol by volume, this is also quite a strong sake — try it in a shot glass, over ice.

#### More Information

Specific designation:  
Daiginjo-shu  
Raw ingredients:  
Yamadanishiki  
polished rice ratio:40%  
Sake meter value : +2



### Food Pairing

#### Noto beef



This bold yet balanced sake goes well with rich or fatty foods like shabu-shabu, sukiyaki, and steak. The perfect match for small bites of rich, flavorful dishes.



### Cups for Well Suited

#### Wajima-nuri Guinomi



Wajima Lacquerware is beloved for special occasions and for entertaining guests. Vermillion lacquer is particularly known for its warm, comfortable feel, well suited to sake.



### Fermented Products from Sake Breweries

#### Junmai Sake Lees



These sake lees are delicious eaten on their own, and great used in cooking. You can also massage sake lees into the skin on your hands. Wash off afterward for smooth, beautiful skin. Do not use if you have an alcohol allergy or avoid alcohol for other reasons.



Matsunami Brewery offers tours by reservation, for both individuals and groups.

The brewery also holds an open-house event once a year, where visitors can enjoy their "sake lees hand salon."

【Closed on December 30th to January 4th】  
For details, contact Matsunami Shuzo.

### Shopping Information (e.g.)

- Matsunami Shuzo 30-114, Matsunami, Noto-cho, Hosu-gun, Ishikawa
- Shops <http://www.o-eyama.com/shops.html> ( Japanese site only )

A country or region where you can buy or drink the sake of our brewery

( China , Hong Kong , Germany , United Kingdom , Vietnam )