

Artisan of sake brewing has something
common with skilled samurai-sword smith,
who stakes his life on the moment.

例えば研ぎ澄まされた刀を鍛える
伝統工芸人のように、
語り継がれた匠の技で醸す酒

SPIRITS of JAPAN

匠の技

Artisan



Artisan

The traditional production methods and arts of JORAKU have been succeeded by the “Toji” along with their craftsmanship. JORAKU, after the fermentation and distillation processes, is characteristically stored and matured in oak barrels for years, during which it grows subtle amber, rich flavor, mellow and smooth taste by complex reacts between wood extracts and ambient air of the Japanese four seasons.

受け継がれてきた蔵の技がつくる美味しい酒

匠の職人技を代々受け継いできた蔵人が、時代の変化に流されることなく、伝統的な製法で焼酎を造り続けています。JORAKUでは、焼酎の原酒を榿樽で長期貯蔵、熟成しており、淡い琥珀色の輝きと、芳醇な香り、まろやかな口当たりが特徴です。