



AZAKURA SHUZO Co.,Ltd. Yokote Akita

阿櫻酒造株式会社 秋田県 横手市

<http://www.azakura.co.jp/>

Located in Akita Yokote, Japan. Azakura is renowned for brewing with Ou Mountains' underground water and Akita-grown rice.

秋田横手の豊富な雪解け水、厳寒で澄んだ空気の中、奥羽山系の伏流水と秋田県産米を使い、米の旨みを活かした寒造り。



AZAKURA Chief sake brewer
Toshio Terui

阿櫻酒造 社氏 照井 俊男



FUJITAKASAGO SHUZO Co.,Ltd. Fujinomiya Shizuoka

富士高砂酒造株式会社 静岡県 富士宮市

<http://www.fuji-takasago.com/>

Located in Shizuoka Fujinomiya, Japan. FUJITAKASAGO is the product of the beautiful underground water and the climate from Fuji Mountain.

清麗な富士山の伏流水、爽やかな気候の中、やわらかな富士山の伏流水と富士山麓の気候を活かした酒造り。



FUJITAKASAGO Chief sake brewer
Kouji Ono

富士高砂酒造 社氏 小野 浩二



AZAKURA



AZAKURA GOLD JUNMAI DAIGINJYO Alc16% 720ml

AZAKURA GOLD JUNMAI DAIGINJYO is the premium "dai-ginjo" sake made purely from Akita Komachi rice, which is polished to only its 45% for use. It uses only clear Ou Mountains' underground water in every process from preparation to fermentation. The sake is proud itself of its mellow savor and elegant texture.

秋田を代表する酒造好適米「秋田酒こまち」を45%まで丁寧に自社精米。仕込水も洗米から全ての工程で奥羽山系伏流水を使用するこだわり。芳醇な吟醸香と豊かな含み味が自慢。



AZAKURA BLACK JUNMAI GINJYO Alc15% 720ml

AZAKURA BLACK JUNMAI GINJYO is the sake made from Akita Komachi rice, which is polished to its 60% for use. Its fresh scent like apples and sharpness is best for being drunk with meal.

秋田を代表する酒造好適米「秋田酒こまち」を60%まで丁寧に自社精米。仕込水も洗米から全ての工程で奥羽山系伏流水を使用するこだわり。リンゴを想わせるスッキリ爽やかな香りと、キレが良い食中酒。



FUJITAKASAGO

FUJITAKASAGO GOLD DAIGINJYO Alc15% 720ml

FUJITAKASAGO GOLD DAIGINJYO is the "dai-ginjo" sake made from thorough Yamada Nishiki, the premier rice for sake brewing. The sake uses only its 35% of a piece of rice and is fermented nice and steadily. You will discover its luxury aroma and smooth texture.

酒造米最高峰山田錦100%使用。その山田錦を六割半も削り低温で時間をかけ丁寧に仕込んだ、上品な香りとなめらかな口当たりの酒。



FUJITAKASAGO UMESHU Alc11% 720ml

FUJITAKASAGO UMESHU is the full-flavored plum sake that is brewed gradually by the method called "yamahai" with the natural home-fungus.

清冽な富士伏流水と蔵内に自生する酵母により、倍の時間をかけ、じっくりと醸し出される山廃仕込みの日本酒を使用した芳醇で味わい豊かな梅酒。

FUJITAKASAGO BLACK JUNMAI Alc15% 720ml

FUJITAKASAGO BLACK JUNMAI is the pure rice sake brewed from Toyama Gohyakumangoku rice and clear Fuji's underground water.

麴米に酒造好適米の富山県産五百万石を使用。富士山の地下水(伏流水)で仕込んだ、名前の通り米だけで造られた、口当たりの良い逸品酒。



FUJITAKASAGO RYOKUCHA UMESHU Alc11% 720ml

FUJITAKASAGO RYOKUCHA UMESHU is the green tea blended plum sake that is fermented slowly by the "yamahai" method with natural home-fungus.

清冽な富士伏流水と蔵内に自生する酵母により、倍の時間をかけ、じっくりと醸し出される山廃仕込みの日本酒を使用した芳醇で味わい豊かな梅酒に静岡県産の緑茶をブレンド。

