

SHICHIDA OMACHI50

Junmai Ginjo-shu / 七田 純米吟醸 雄町50

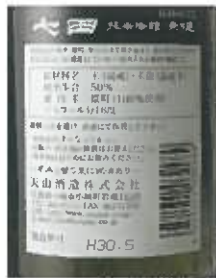
Saga / 佐賀

Flavor of Sake rice Omachi sparkles

酒米・雄町の旨さが煌めく

青いメロンのような香り、優しい舌ざわり、雄町という酒米ならではの、密度ある豊かな米の甘い旨みとほど良い酸味。飲んだ後の切れも良く、すべてにバランスがとれた純米吟醸。ボトルも特でハレの日にも最適だ。

Sweet aroma like a green melon, mild texture, dense, rich and sweet flavor of Omachi rice for sake and modest sourness. This Junmai Ginjo also has a sharp aftertaste and well-balanced in every way. The stylish bottle is perfect for celebrations.



酒種 雄町
 価格 非公開 送料 16 日本酒税 +2.8
 度数 1.4 純米吟醸 50% 純米吟醸 1650円 720ml
 Raw material rice: Omachi
 Yeast: Closed Alcohol content: 16%
 Sake meter value: +2.8 Acidity: 1.4
 Rice-polishing rate: 50% Retail price: 1650 yen/720 ml



The brewery grows rice

酒米栽培にも取り組み

平成10年より、自社製造部を中心に山田錦の栽培と研究を開始。地元の農家とともに「天山酒米栽培研究会」を立ち上げ、山田錦栽培にも取り組んでいる。雄町は精米後の吸水や醗の発酵管理が非常に難しいが、難題をクリアすると驚くほどの豊饒な味わいの酒となる。

From Heisei 10 (1998), the brewery started to grow and study Yamada Nishiki mainly at their manufacturing division. With local farmers, the brewery founded "Tenzan rice for sake cultivation study group" and also grows Omachi rice. Omachi is difficult to absorb water after rice polishing and control fermentation of moromi, but the taste comes out surprisingly rich after passing all of hard work.



Genji fireflies dance in front of the brewery

蔵前では源氏ボタルが舞う

蔵の創業は明治8年(1875)。蔵前には、天山山系が源流で源氏ボタルの発祥地ともいわれる、辰川が流れる。蔵の仕込み水も天山の湧き水。水質はミネラル分を豊富に含み日本には珍しい硬水で、しっかりした味わいの男酒になるのも特徴だ。雄町50は「Kura Master」で最優秀賞のプレジデント賞を受賞、世界からも大注目。

The brewery was founded in Meiji 8 (1875). Genji River which is originated from Tenzan mountains and called as a home of Genji fireflies runs in front of the brewery. Spring water from Tenzan mountains is used for Sake-making. The water is rich in minerals and hard which is rare in Japan makes the manly, firm taste. OMACHI50 won the president award which is the top honor of "Kura Master" award.

TENZAN Sake Brewery 天山酒造

〒845-0003 佐賀県小城市小坂町岩蔵1520 ☎ 0952-73-3141 予約可(事前予約)農業や酒造りができる体験イベント「入米酒プロジェクト」も実施中。詳しくはHPで。 URL: <http://www.tenzan.co.jp/main/>
 Add: 1520 lwakura Og-machi Ogi-shi Saga. 845-0003 Tel: +81-952-73-3141 Brewery tour: YES (Reservation required) For the details of "Jinma shu project" event you can experience farming and sake-making visit the HP below. URL: <http://www.tenzan.co.jp/er/main/>