

真野鶴
まのつる

1892年創業
新潟・佐渡の地酒

MANOTSURU since 1892
Sado island, Niigata



MANOTSURU from OBATA SHUZO



MANOTSURU is produced by OBATA SHUZO (Sake Brewery) which was founded in 1892 as a local family-owned brewery. We have been brewing handcrafted sake for more than 127 years. Our motto is 四宝和醸 (shi-ho-wa-jo) which means "making sake by harmonizing the 4 treasures-rice, water, brewers and terroir of its hometown, Sado island". Our family crest "Four Eyes", illustrates the concept of our motto.

MANOTSURU BACKGROUND



Microcosm of Japan

Sado Island, the place where MANOTSURU Sake is brewed, is known as a microcosm of Japan. Historically, naturally, culturally, it is blessed with the great essence of Japan. In the central, there is 国仲平野 (Kuninaka plane) which is famous for high quality rice. And the plain is surrounded by 2 high mountain ranges which have steep landform. Thus, the water runs through the layer faster, that makes water soft as it contains less minerals. Soft water makes soft tasting sake.

One more famous heritage is the Sado Gold Mine(*). It was the largest gold mine in Japan which had been financially supporting the Edo Shogunate for a long time.

*Sado Gold Mine is currently expected to be registered as an UNESCO World Heritage Site.



Handcrafted Sake

During the whole sake brewing season, the brew master stays at the brewery for half a year to work laboriously even at the wee hours in order to bring out the best quality. With those efforts, MANOTSURU has received many Gold medals at the National New Sake Awards, IWC(London), Kura Master(Paris) and others. MANOTSURU is brewed in the style of a traditional handcrafted way with the goal of our principle, "幸醸心 (ko-jo-shin)", or "Brewing Happiness by brewing Sake".

[MANOTSURU Recent Awards]

2019 The National New Sake Awards **GOLD**

2019 International Wine Challenge **GOLD**

2019 Kura Master **GOLD**

2019 Milano Sake Challenge **GOLD**



Sustainability

The symbol of Sado is TOKI, an endangered species of bird, Ibis. To preserve the environment, the farmers grow the sake rice through Eco friendly farming. Sado island was certified as GIAHS (Globally Important Agricultural Heritage Systems) in 2011 by evaluating those activities. The Sado rice is very rich and of excellent quality. All of those regional features make MANOTSURU sake so pure and rich which cannot be found anywhere else.

OBATA Shuzo has a 2nd brewery, which we renovated from a closed school, and introduced renewable energy by using solar panels. The aim of OBATA shuzo is to establish a sustainable and longevity system.



CONTACT

OBATA Sake Brewery(Shuzo)
尾畑酒造(株)/449,
Manoshinmachi, Sado-city,
Niigata, JAPAN

TEL:81-259-55-3171

Email:shop@obata-shuzo.com

5th Kuramoto Rumiko Obata
<http://www.obata-shuzo.com>

