

真野鶴 磨三割五分大吟醸 万穂



MANOTSURU MAHO

Daiginjo

Yamada-nishiki 35%

**Gold medal at National New Sake Awards 2019
IWC(2015,2007) and others**

《taste》

Nose of great richness with peach, matured fruits and cotton candy fragrance. The entry is elegant, mild and racy. Ends with a lingering finish.

大吟醸 雫酒 錦の真野鶴



NISHIKI -no- MANOTSURU

Daiginjo Shizuku
Yamada-nishiki 35%

Special limited Emperor Sake

《taste》

First impression is a flower garden, You will enjoy this fairy elegant world. So rich, unforgettable sake.

真野鶴 純米大吟醸 実来



MANOTSURU MIKU

Junmai Daiginjo
Koshitanrei 35%

**Silver medal at IWC 2019
Gold Medal at Kura Master 2018
Made from Toki certified sake rice and by oyster shell method**

《taste》

A nose with complex flavor of tropical fruits such as mango and pineapple. Savory with some spicy herbal texture. Plenty of expression.

真野鶴 純米吟醸 朱鷺と暮らす



MANOTSURU Toki-to-kurasu

Junmai Ginjo
Koshitanrei 55%

Made from Toki certified sake rice and by oyster shell method

《taste》

A stamp of terroir. First attack has herbal, grass and woody smells. It is very refreshing with mineral and crisp texture.

真野鶴 純米大吟醸 佐渡山田錦



MANOTSURU SADO YAMADA-NISHIKI

Junmai Daiginjo
Yamada-nishiki 50%

**Gold Medal at IWC 2019
Gold Medal at Kura Master 2019**

《taste》

The nose is the bouquet of roses, orange blossom and apple. Every stage of the tasting, you will feel its' gracefulness and elegance.

真野鶴 純米生貯蔵酒 さくら



MANOTSURU Junmai SAKURA

Junmai Namachozoshu
Koshiibuki 60%

Mild, light and clean
Low alcohol

《taste》

Like Cherry blossom, this sake has the nose of cherry blossom and light sweetness with fresh citrus flavor. Low alcohol content. Good served chilled.



学校蔵 Gakkogura

Gakkogura is our 2nd brewery which used to be elementary school with the view of the most beautiful sunset but was closed in 2010. We brew sake here in summer with the winter condition by using local rice and sustainable energy. We also introduce a mini robot which can display the temperature of the Moromi tank remotely and keep a recording of it.

《1 week Sake Making experience program》

We accept people who want to learn how to make sake. We accept people who want to learn how to make sake under the condition they attend for a week. This workshop is organized between May to July (it varies every year). See below more details.

<https://www.obata-shuzo.com/home/gakkogura/gakkogura1eng.asp>