

KURA SELECTIONS

真野鶴

1892年創業
新潟・佐渡の地酒

MANOTSURU since 1892
Sado island, Niigata



MANOTSURU from Kura Selections



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 130 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 terroire 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 huge 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 run 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. Sado culture is very unique fusion which was mixed of Edo, Kyoto and Kamigata culture.



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(Japan), IWC (England), Kura Master(France) 、Milano Sake Challenge (Italy)and others.

Manotsuru is exported to abroad since 2003, served on the first class of Air France, Shikishima special train.

MANOTSURU is brewed in the style of a traditional handcrafted way with the goal of their principle, “幸醸心(ko-jo-shin)”, or “Brewing Happiness by brewing Sake”.



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. 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 they 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. They opened a cafe that offers a menu utilizing local ingredients and by-products of alcoholic beverages, contributing to food recycling and food loss reduction. We are also working to create a sustainable community by holding workshops that bring together people of diverse backgrounds.



KURA SELECTIONS

<http://kuraselections.com/>
Imported by Vino Del Sol

<http://www.vinodelsol.com/>

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KURA SELECTIONS

真野鶴
辛口クレイン本醸造

MANOTSURU "CRANE KARAKUCHI" Honjozo



SMV: +8~+10
AL: 15.5%
《taste》
Citrus flavor and a hint of white pepper with clean dryness and clear umami. Goes well with Sushi, Tempura, Squid sashimi and Tofu. Can be Atsukan (hot sake) as well.
* Best Buy at Beverage Testing Institute

真野鶴
クレイン純米

MANOTSURU "CRANE JUNMAI" Junmai



SMV: +6~+8
AL: 15.5%
《taste》
Notes of pistachios, mushroom and cacao with mild and soft umami. Can be warmed as well. Goes well with Sukiyaki, Fried Tofu and Tamagoyaki. Can be warmed.
* 90 points & Best Buy at Beverage Testing Institute.

真野鶴
超辛口デーモン・スレイヤー

MANOTSURU "DEMON SLAYER" Tokubetsu Honjozo



SMV: +15 over
AL: 15.5%
《taste》
"Demon Slayer" is super dry with Nihonshu-do +15 and over. It has flavor of dried fruit, herb and cinnamon. It goes well with Sushi, fresh sashimi, oyster dishes and American beef.
* 90 points & Best Buy at Beverage Testing Institute.

真野鶴
純米吟醸にこり

MANOTSURU "COUNTLESS VISIONS" Junmai Ginjo Nigori



SMV: -8~-6
AL: 15.5%
《taste》
Countless Visions has light sweetness and sourness which bring refreshing taste. It goes well with potato salad, fried fish and spicy Mexican food.
* Winner of Beverage World's BevStar Gold Medal

真野鶴
ピュアブルーム純米吟醸

MANOTSURU "Pure bloom" Junmai Ginjo



SMV: -20
AL: 12%
《taste》
"Pure Bloom" is a soft, light and has floral flavor. It's low alcohol content of merely 12% and pure sweetness (SMV -20). With touches of lychee, honey, milk and vanilla. Goes well with tomato salad, chicken dishes and dessert such like vanilla ice cream.

真野鶴
ブルザイ吟醸

MANOTSURU "BULZAI" Ginjo



SMV: +6~+8
AL: 15.5%
《taste》
Bulzai has fresh citron, yellow apple flavor and notes of white pepper and mineral. Very refreshing. Good with Sushi and grilled fish with salt or sautéed with butter.
* 92 points at Wilfred Wong

真野鶴
Rumiko 大吟醸

MANOTSURU "RUMIKO" Daiginjo



SMV: +4~+5
AL: 15.5%
《taste》
Floral aroma like white flower and light dry & clean taste. Goes well with appetizer such like salmon and carpaccio and white fish, chicken and salad.

真野鶴
大吟醸
万穂

MANOTSURU MAHO Daiginjo



SMV: -1~+1
AL: 16.5%
Gold medals at National New Sake Awards Milano Sake Challenge 2023, etc.
《taste》
Nose of great richness with peach, orange peels and cotton candy fragrance. The entry is elegant, mild and racy. Good with caviar and butter. Great nuance when served by a wine glass.

Refresh
Fruity

High Aroma
Elegant Complex

Elegant
Fruity

Refresh Type

Elegant Type

Dry

Sweet

Dry Type

Sweet Type

Clean
Sharp

Light
low Aroma

Mild
Smooth

Tokutei Meisho-shu (Specially Designated Sake)

	Ingredients	Rice, rice koji	Rice, rice koji brewing alcohol
rice polishing ratio	50% or less	Junmai Daiginjo-shu	Daiginjo-shu
	60% or less	Junmai ginjo-shu	Ginjo-shu
	60% or less, made with special production methods	Tokubetsu Junmai-shu	Tokubetsu Honjozo-shu
	70% or less	Junmai-shu	Honjozo-shu
	over 70%		

Reference: 1989 Japan National Tax Agency Announcement No.8 Sake Production Quality Indication Standards Overview
Futsu-syu Sake that falls outside the specially designated sake categories is typically called futsu-syu.

LEARN MORE DETAILS AT WWW.KURASELECTIONS.COM