

Sake brewery renovated from
a closed elementary school
in Sado, Niigata since 2014.

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**GAKKOGURA is a sustainable brewery
that circulates resources, energy and people.**



There was an elementary school known for the most beautiful sunset in Japan, But was destined to be closed in 2010 due to the declining population. Knowing that, OBATA SHUZO decide to renovate it into their 2nd brewery not to let it fade away only a memory. The brewery “Gakkogura” started in 2014. The mission is to create sake that could not be made anywhere but on Sado Island.

GAKKOGURA BACKGROUND



Circulation of Resources

OBATA SHUZO aims to make Gakkogura to be a SATOYAMA circulation Brewery. All the rice for brewing is grown on Sado and the environment-friendly rice that promotes biodiversity on the island. Some rice is grown by utilizing oyster shells farmed on a lake in Sado to give the nutrient like minerals into the rice field. Another rice is coming from the 400 years history terraced rice paddies called Rising Dragon in Iwakubi area that has been becoming difficult to maintain the community due to depopulation. These activities circulate the local resources.



Energy Circulation

The energy for sake brewing also comes from Sado Island. OBATA SHUZO brings the renewable energy by installing the solar panels in order to make the environment of Sado more contributive and more visible. Through the joint research with the University of Tokyo Institute for Future Initiatives, OBATA SHUZO aims to create a zero-carbon sake brewery.



Sake Making

At Gakkogura, Sake making is done in Spring and Summer. The sake brewed at Gakkogura is made with the climate of Sado island. The brewing style at Gakkogura is more traditional, using FUNE as a method of pressing. But at the same time, advanced “sensing technology” is being used.

"Sake making program"

OBATA SHUZO offers a one- week sake making program as a learning opportunity. The participants can experience sake brewing as well as Sado island.



Gakkogura Café and Accommodation

Overlooking Mano Bay, the Gakkogura Café offers menu using sake lees, koji and local ingredients. The accommodation area has 4 private rooms and a common space. Please check the website for more details.

CONTACT

OBATA SHUZO (Sake Brewery)
尾畑酒造(株)
449, Manoshinmachi,
Sado-city, Niigata, JAPAN
TEL: 81-259-55-3171
Email: rumiko_obata@obata-shuzo.com
5th Kuramoto Rumiko Obata
<http://www.obata-shuzo.com>



かなでる純米大吟醸おりからみ



KANADEL Junmai Daiginjo ORIKARAMI

Rice: Koshitanrei 50%

Brewed using the low-alcohol brewing method. The sake is fermented in bottles to allow secondary fermentation to occur, then pasteurized. A light, slightly sparkling Junmai Daiginjo.

かなでる純米吟醸生酛



KANADEL Junmai Ginjo Kimoto

Rice: Koshitanrei 60%

This kimoto sake is brewed using the traditional hand-moto method with strict temperature control. The result is a voluminous flavor with a wide range of acidity and umami.

かなでる純米大吟醸同酛白麹



KANADEL Junmai Daiginjo White Koji

Rice: Koshitanrei 50%

White koji and yellow koji are separately brewed from a single moto to enjoy the changes in flavor. The white malted sake is blended with a little yellow malted sake to express fresh acidity.

かなでる純米吟醸にがり



KANADEL Junmai Ginjo Nigori

Rice: Koshitanrei 60%

A blend of sweet Nigori sake and slightly dry Nigori sake. A rich Nigori like an elegant milkshake and gently sparkling.

真野鶴スパークリング



Manotsuru Junmai Daiginjo Sparkling

Rice: Koshitanrei 50%

A sparkling sake with a savory toasty aroma, honey, gentle grapefruit acidity and fresh bubbles. This sparkling sake is covered with natural, fine bubbles created by secondary fermentation in tank.

龍のめぐみ



Dragon's Blessing

Rice: Terraced Rise Koshihikari 50%

This sake is made from the terraced rice which has 400 years history. The rice is harvested by very pure water from the mountains. This sake has gentle sweetness and may tell you a story of this beautiful riced terrace.



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Gakkogura

OBATA SHUZO wants the people who drink sake to explore the world of sake and Sado where OBATA's sake is born. The philosophy of OBATA SHUZO is 幸醸心 which means "BREW HAPPINESS BY BREWING SAKE".

《GAKKOGURA website》

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

