

今期リリースのお酒リスト List of Sakes released this term

BY BREWING YEAR	銘柄 BRAND NAME	商品名 PRODUCT NAME	醸造所 BREWERY	酒米 RAW MATERIALS	酵母 YEAST	アルコール ALCOHOL	特記事項 NOTICES
27 2016	花巴 HANATOMOE	2901001	美吉野醸造(株) MIYOSHINO-JOZO	奈良県産雄町 OMACHI	無添加 ADDITIVE-FREE	17.7%	無濾過生原酒 中汲み NON-FILTERED RAW SAKE NAKAGUMI
		2901002					無濾過生原酒 にごり3% NON-FILTERED RAW SAKE NIGORI3%
		2901003					無濾過生原酒 にごり12% NON-FILTERED RAW SAKE NIGORI12%
	三芳菊 MITOSHIKIKU	3601001	三芳菊酒造(株) MIYOSHIKIKU SHUZO	徳島県 上勝町棚田 阿波山田錦 AWA YAMADANISHIKI	徳島県酵母 TOKUSHIMA	15.0%	無濾過生原酒 あらばしり NON-FILTERED RAW SAKE ARABASHIRI
		3601002					無濾過生原酒 中汲み NON-FILTERED RAW SAKE NAKAGUMI
		3601003					無濾過生原酒 うすにごり NON-FILTERED RAW SAKE USUNIGORI
		3601004					無濾過生原酒 責め NON-FILTERED RAW SAKE SEME
28 2017	花巴 HANATOMOE	2901004	美吉野醸造(株) MIYOSHINO-JOZO	福井県産 五百万石 GOHYAKUMANGOKU	無添加 ADDITIVE-FREE	18.0%	無濾過生原酒 中汲み NON-FILTERED RAW SAKE NAKAGUMI
		2901005					無濾過生原酒 にごり3% NON-FILTERED RAW SAKE NIGORI3%
	三芳菊 MITOSHIKIKU	3601005	三芳菊酒造(株) MIYOSHIKIKU SHUZO	徳島県 上勝町棚田 阿波山田錦 AWA YAMADANISHIKI	徳島県酵母 TOKUSHIMA	16%	無濾過生原酒 うすにごり NON-FILTERED RAW SAKE USUNIGORI
		3601006					無濾過生原酒 中汲み NON-FILTERED RAW SAKE NAKAGUMI
		3601007					無濾過生原酒 責め NON-FILTERED RAW SAKE SEME
	華姫桜 HANAHIMESAKURA	3801001	近藤酒造(株) KONDO-SHUZO	福井県産 五百万石 GOHYAKUMANGOKU	協会7号 YEAST NO.7	17.6%	無濾過原酒 NON-FILTERED SAKE
	文佳人 BUNKAJIN	3901001	(株)アリスワ ARISAWA	兵庫県産 山田錦 YAMADANISHIKI	高知酵母、 熊本酵母 KOCHI & KUMAMOTO	17.0%	特別純米 SPECIAL RICE

other 他



WHJ
COLLECTION
2016 - 2017



コ ジ ウ
レ ヤ エ
ク パ ア
シ ン ハ
ヨ ン ム
ン ス

・ 未成年者への酒類の販売はいたしておりません ・ 未成年者の飲酒は法律で禁じられています
 ・ 妊婦および授乳中の飲酒は、胎児、乳児の発育に悪影響を与えるおそれがあります ・ 飲酒運転は法律で禁止されています ・ お酒は適量を守って楽しみましょう
 ・ We do not sell alcohol to minors. ・ It is illegal for minors to drink alcohol. ・ Women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
 ・ It is illegal to drink and drive. ・ Drink responsibly.

株式会社ウェアハウス・ジャパン
 住所：〒107-0062 東京都港区南青山3-5-2
 南青山第一ビル2F
 電話：03-5786-0514
 お問い合わせ：info@warehouse-japan.com
 URL：http://www.warehouse-japan.com/

WAREHOUSE JAPAN
 〒107-0062 2F MINAMIAOYAMA DAI 1 NIRASAWA bldg.
 3-5-2 MINAMIAOYAMA MINATO-KU TOKYO JAPAN
 Tel: 03-5786-0514
 E-mail: info@warehouse-japan.com
 URL: http://www.warehouse-japan.com/



WAREHOUSE JAPAN

ウェアハウス・ジャパンは、
 日本各地の小さなそして実力のある蔵元と
 協力して、お酒造りを進めています。
 もちろん新酒で美味しいもの。
 さらに5年10年の年月を経ても
 美味しい日本酒をつくりたい。
 ウェアハウス・ジャパンは
 長期保存に耐える日本酒の開発と
 販売を目的とした会社です。
 ヴィンテージのある日本酒は
 未だ評価の基準がありません。
 日本酒ファンの皆様と、蔵元さん、
 私で作っていく、
 新しいお酒の楽しみ方への
 チャレンジです。
 日本全国の様々な蔵のお酒を
 楽しんでいただくため、
 ラベルのデザインを共通にしています。
 ラベルの番号は、県番号2桁、蔵番号2桁、
 スペック番号3桁で構成されています。
 コレクションは毎年増えていく予定です。

Warehouse Japan continues to make the finest Japanese sake by
 working with small but high quality breweries.
 It goes without saying that we strive to make only the most
 delicious 'shinshu' (new sake). Additionally, we pride ourselves
 on our tasty 5 and 10 year brews. As a company, Warehouse
 Japan primarily deals with the development and selling of
 Japanese sake that withstands long periods of preservation.
 Even now, there is no standard for quality regarding vintage
 Japanese sake.
 The bar is constantly being raised by fans of Japanese sake, the
 breweries, and Warehouse Japan.
 We always use the same label on the bottle in order for everyone
 to enjoy the sake from a variety of different breweries.
 The label number is made up of 2 lines for the prefecture, 2 lines
 for the brewery, and 3 lines for the specification number.
 We plan on increasing our lineup of sake every year.

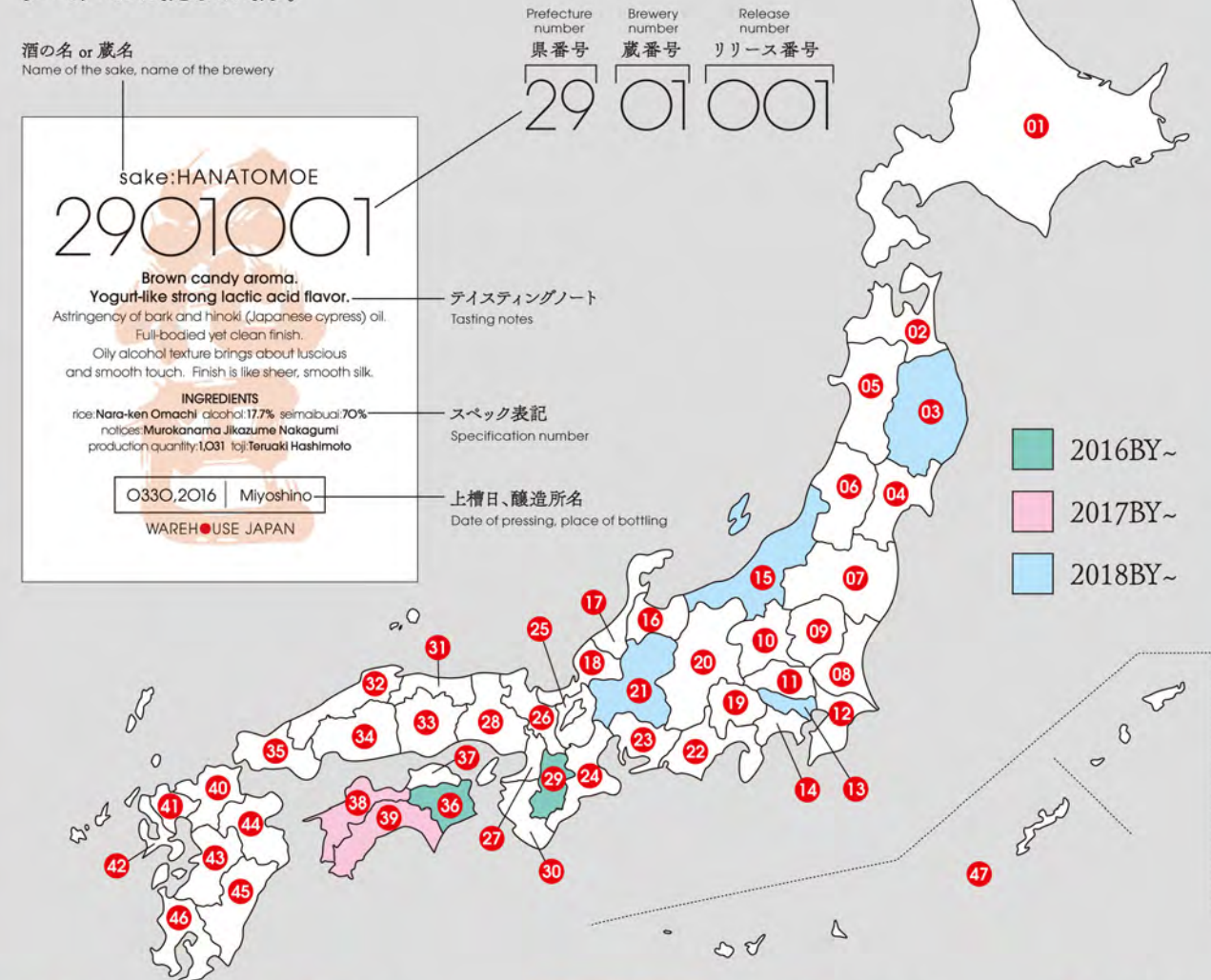


● ラベルについて

ラベルは共通のデザインです。リリースNO.を見ることで
 ボトルの内容が特定ができます。
 英語による解説、成分表記、醸造年月日など、
 日本酒の特長を知るのに必要な情報を
 すべてラベルにまとめています。

About the Label

We use the same design on every label.
 By looking at the release number one can identify the contents of the bottle.
 All of the necessary information about the sake, such things as the English
 explanation, ingredients, and the bottle date, can be found on the label.



- | | | | | |
|---------------------|---------------------|---------------------|---------------------|----------------------|
| 01 北海道
Hokkaido | 11 埼玉県
Saitama | 21 岐阜県
Gifu | 31 鳥取県
Tottori | 41 佐賀県
Saga |
| 02 青森県
Aomori | 12 千葉県
Chiba | 22 静岡県
Shizuoka | 32 島根県
Shimane | 42 長崎県
Nagasaki |
| 03 岩手県
Iwate | 13 東京都
Tokyo | 23 愛知県
Aichi | 33 岡山県
Okayama | 43 熊本県
Kumamoto |
| 04 宮城県
Miyagi | 14 神奈川県
Kanagawa | 24 三重県
Mie | 34 広島県
Hiroshima | 44 大分県
Oita |
| 05 秋田県
Akita | 15 新潟県
Niigata | 25 滋賀県
Shiga | 35 山口県
Yamaguchi | 45 宮崎県
Miyazaki |
| 06 山形県
Yamagata | 16 富山県
Toyama | 26 京都府
Kyoto | 36 徳島県
Tokushima | 46 鹿児島県
Kagoshima |
| 07 福島県
Fukushima | 17 石川県
Ishikawa | 27 大阪府
Osaka | 37 香川県
Kagawa | 47 沖縄県
Okinawa |
| 08 茨城県
Ibaraki | 18 福井県
Fukui | 28 兵庫県
Hyogo | 38 愛媛県
Ehime | |
| 09 栃木県
Tochigi | 19 山梨県
Yamanashi | 29 奈良県
Nara | 39 高知県
Kouchi | |
| 10 群馬県
Gunma | 20 長野県
Nagano | 30 和歌山県
Wakayama | 40 福岡県
Fukuoka | |

酒の名 or 蔵名
Name of the sake, name of the brewery



Prefecture number
県番号 29

Brewery number
蔵番号 01

Release number
リリース番号 001

テイステイングノート
Tasting notes

スペック表記
Specification number

上槽日、醸造所名
Date of pressing, place of bottling

2016BY~
2017BY~
2018BY~

奈良県 美吉野醸造株式会社

美吉野醸造について

奈良県吉野町は美しい桜が有名な古都です。花巴を造る美吉野醸造は吉野川のほとりに位置します。醸造所から望む美しい山々は、大嶺と呼ばれる地域。古く修験道の聖地とされ、今は世界遺産に認定されています。花巴を造る仕込み水は、この山系からの伏流水が湧き出す「弓弦葉の井戸」を使います。蔵元が酒造りに大切にしているのは自然の力です。生酛つくりと呼ばれる古い手法を用い、手間を惜まず、難しい造りを実践しています。一般的に日本酒をつくる際には、分離・培養された酵母を使用しますが、花巴では、蔵付き酵母と呼ばれる天然の酵母で仕込みます。また、殺菌に欠かせない乳酸菌も空気中から取り込み乳酸の生成を待ちます。複雑な温度管理によって、天然の菌をコントロールしているのです。やがて生まれる自然な酸は複雑な香味とともに、蔵元が目指す酒へと育っていきます。

About the Miyoshino brewery

Yoshino-cho in Nara prefecture is an old city famous for its beautiful cherry blossom trees. Miyoshino Brewing, which makes Hanatomoe, is located near the Yoshino river. The area containing the beautiful mountains that can be seen from the brewing plant is called Ohmine. It is known as the sacred land for the 'Shugendo', (mountain ascetics), and it is currently designated as a world heritage site. The water used in making Hanatomoe is called 'The Well of Yuzuruha', which flows from the subsoil water coming from the mountain range.

The awesome power of nature is vitally important to the brewery when making sake. By utilizing the ancient method called 'Kimoto', a lot of labor is required. Normally when making Japanese sake, separated and cultivated yeast is

used, but with Hantomoe, completely natural yeast called wild yeast is used. In addition, Hanatomoe has both lactic acid bacteria, which is necessary in sterilization, as well as lactic acid absorbed from the air. Natural bacteria is controlled by a complicated system of temperature control. In time, the naturally occurring acid becomes sake, complete with the rich and complex taste the brewery had intended from the beginning.



蔵元杜氏
橋本晃明
Toji:Teruaki Hashimoto



奈良県吉野郡 吉野町
Yoshinogun Yoshino-cho,
Nara Japan



27BY

中汲み Nakagumi

sake:HANATOMOE
2901001

**Brown candy aroma.
Yogurt-like strong lactic acid flavor.**
Astringency of bark and hinoki (Japanese cypress) oil. Full-bodied yet clean finish. Oily alcohol texture brings about luscious and smooth touch. Finish is like sheer, smooth silk.

INGREDIENTS
rice:Nara-ken Omachi alcohol:17.7% seimaibuai:70%
notices:Murokanama Jikazume Nakagumi
production quantity:1,031 toji:Teruaki Hashimoto

O330,2016 | Miyoshino
WAREHOUSE JAPAN

べっこう飴の香り。ヨーグルトを
思わせる強い乳酸の風味。

べっこう飴の香り。ヨーグルトを思わせる
強い乳酸の風味。木の皮の渋みやひのきの
油。フルボディだがすっきりと隙のない
仕上がり。オイリーなアルコール感がエロ
ティックで滑らかな肌触りを演出してい
る。フィニッシュはすすると逃げていく
薄い絹のよう。

酒米:奈良県産雄町
アルコール:17.7度
特記事項:無濾過生原酒 直汲み 中汲み
製造本数:1,031
杜氏:橋本晃明

**Brown candy aroma.
Yogurt-like strong lactic acid flavor.**

Astringency of bark and hinoki
(Japanese cypress) oil. Full-bodied yet
clean finish. Oily alcohol texture brings
about luscious and smooth touch.
Finish is like sheer, smooth silk.

INGREDIENTS
rice:Nara-ken Omachi
alcohol:17.7%
notices:Murokanama Jikazume
Nakagumi
production quantity:1,031
toji:Teruaki Hashimoto

おりがらみ3% Origarami 3%

sake:HANATOMOE
2901002

Mild scent of soda candy.
Dry profile with some bitterness, along with soft lactic acid and herb. Complex botanical tapestry. Fresh lemon peeling at the finish. As the temperature rises, apricot and plum liqueur comes out. Light sharpness, leaves light fruit candy flavor.

INGREDIENTS
rice:Nara-ken Omachi alcohol:17.7% seimaibuai:70%
notices:Murokanama Jikazume Origarami 3%
production quantity:500 toji:Teruaki Hashimoto

O401,2016 | Miyoshino
WAREHOUSE JAPAN

ソーダ飴の優しい香り

渋さを伴うドライなプロフィールに柔らか
い乳酸とハーブ。複雑なボタニカルなタペ
ストリー。最後に爽やかなレモンのピーリ
ング。温度があがってくると、アプリコット
やプラムのリキュールが現れる。軽やかな
キレ、後口は軽やかなフルーツキャン
ディ。

酒米:奈良県産雄町
アルコール:17.7度
特記事項:無濾過生原酒 直汲み
おりがらみ3%
製造本数:500
杜氏:橋本晃明

Mild scent of soda candy.

Dry profile with some bitterness, along
with soft lactic acid and herb.
Complex botanical tapestry. Fresh
lemon peeling at the finish. As the
temperature rises, apricot and plum
liqueur comes out. Light sharpness,
leaves light fruit candy flavor.

INGREDIENTS
rice:Nara-ken Omachi
alcohol:17.7%
notices:Murokanama Jikazume
Origarami 3%
production quantity:500
toji:Teruaki Hashimoto

おりがらみ12% Origarami 12%

sake:HANATOMOE
2901003

**At the beginning, it seems that the profile
is covered by the smooth bubbles.**
Mild and sweet sparkling sake reminds of apricot. As the bubbles fade, a beautiful silhouette unveils. Sweetness of apricot candy and mild acidity. Calm texture. A clean finish on the throat makes you want to try another glass.

INGREDIENTS
rice:Nara-ken Omachi alcohol:17.7% seimaibuai:70%
notices:Murokanama Jikazume Nigori 12%
production quantity:100 toji:Teruaki Hashimoto

O401,2016 | Miyoshino
WAREHOUSE JAPAN

はじめ柔らかい泡が
プロフィールをばかしている。

杏を感じさせる優しく甘い発泡酒。時間が
経って泡が抜けてくる頃、ペールを脱いだ
美しい輪郭が現れる。あんず飴の甘さと
優しい酸味。穏やかなテクスチャー。すっ
きりと落ちるフィニッシュが次の一杯を
誘う。

酒米:奈良県産雄町
アルコール:17.7度
特記事項:無濾過生原酒 直汲み
おりがらみ12%
製造本数:100
杜氏:橋本晃明

**At the beginning, it seems that
the profile is covered
by the smooth bubbles.**

Mild and sweet sparkling sake reminds
of apricot. As the bubbles fade, a
beautiful silhouette unveils.
Sweetness of apricot candy and mild
acidity. Calm texture. A clean finish
on the throat makes you want to try
another glass

INGREDIENTS
rice:Nara-ken Omachi
alcohol:17.7%
notices:Murokanama Jikazume
Origarami 12%
production quantity:100
toji:Teruaki Hashimoto

28BY

中汲み Nakagumi

sake:HANATOMOE
2901004

**Aroma derived from lactic acid represents
the characteristics of this brewer.**
Bright aroma of fresh whole green grapes and noble, clean alcohol bring about the strong body. Then elegant acidity with hints of plum and berry appears, accompanied by bitterness of gas and yeast has a short aftertaste. Ample sweetness clears away along with acidity.

INGREDIENTS
rice:Ginnosato alcohol:18.0% seimaibuai:70%
notices:Murokanama Jikazume Nakagumi
production quantity:1,008 toji:Teruaki Hashimoto

O412,2017 | Miyoshino
WAREHOUSE JAPAN

乳酸由来の香りに
この蔵の特徴を感じる。

緑色のぶどうを皮ごと噛みしめたような、
はつらつとした香気と、気高く清澄なアル
コールが強いボディを生み出す。やがてプ
ラムやベリーを思わせる上品な酸味が現
れ、ガスや酵母の渋みが添えられる。余韻
は短く。十分な甘さも酸とともに爽やかに
切れる。

酒米:吟のさと
アルコール:18度
特記事項:無濾過生原酒 直詰め 中汲み
製造本数:1,008
杜氏:橋本晃明

**Aroma derived from lactic
acid represents
the characteristics of this brewer.**

Bright aroma of fresh whole green grapes
and noble, clean alcohol bring about the
strong body. Lively scent and noble, clean
alcohol produce a strong body. Then
elegant acidity with hints of plum and berry
appears, accompanied by bitterness of gas
and yeast. Has a short aftertaste. Ample
sweetness clears away along with acidity.

INGREDIENTS
rice:Ginnosato
alcohol:18.0%
notices:Murokanama Jikazume
Nakagumi
production quantity:1,008
toji:Teruaki Hashimoto

にごり3% Nigori 3%

sake:HANATOMOE
2901005

**Top note is of mild,
yogurt-like lactic acid and caramel.**
On palate, a light bitterness makes a delicate texture like a soft brush. Hard acid of grapes and light, crisp alcohol create a lively taste. As the temperature rises its expression changes as mild acid of apricot and plum liqueur comes out.

INGREDIENTS
rice:Ginnosato alcohol:18.0% seimaibuai:70%
notices:Murokanama Jikazume Nigori 3%
production quantity:516 toji:Teruaki Hashimoto

O412,2017 | Miyoshino
WAREHOUSE JAPAN

トップノートはヨーグルトの
優しい乳酸の香りと、キャラメル。

口に含むと軽い渋みが毛筆の刷毛目のよ
うなテクスチャーをつくっている。ぶどうの
硬い酸味と、軽やかでスッキリとしたアル
コールが、伸びやかな飲みくちをまとめて
くれる。温度があがると、プラムやアプリ
コットの穏やかな酸味があらわれ、表情を
変えていく。

酒米:吟のさと
アルコール:18度
特記事項:無濾過生原酒 直詰め
にごり3%
製造本数:516
杜氏:橋本晃明

**Top note is of mild,
yogurt-like lactic acid and caramel.**

On palate, a light bitterness makes a
delicate texture like a soft brush. Hard
acid of grapes and light, crisp alcohol
create a lively taste. As the
temperature rises its expression
changes as mild acid of apricot and
plum liqueur comes out.

INGREDIENTS
rice:Ginnosato
alcohol:18.0%
notices:Murokanama Jikazume
Nigori 3%
production quantity:516
toji:Teruaki Hashimoto

徳島県 三芳菊酒造株式会社

WHJ COLLECTION
3601
Prefecture No.36
Warehouse No.001
Tokushima-ken Miyoshikiku Brewery
Toji:Ryoichiro Mamiya



三芳菊酒造について

三芳菊酒造は創業明治22年。蔵元杜氏の馬宮氏は、豊臣秀吉の命により四国入りした戦国武将蜂須賀小六の懐刀の末裔です。当時から徳島県三好市一帯を治めた武家の家柄。歴史のある蔵です。蔵のある徳島県の阿波池田は四国の中央に位置し、日本三大河川のひとつ吉野川(徳島県)の上流で、北は阿讃の山並・南は剣山山系の連峰にいだかれた、酒造りに最適の寒冷な地域です。お酒を仕込む水は松尾川の伏流水を使っています。松尾川は、平家の落武者のかくれ里として知られる秘境、祖谷から湧く吉野川の伏流水が源流です。当代の蔵元杜氏馬宮亮一郎氏は、基本的に一人でお酒を仕込んでいます。香りを強く出すお酒造りを目指しているため、三芳菊のお酒は、香りと酸に独特の特長があります。まさにハウススタイルと呼ぶにふさわしい強い個性は、日本酒の可能性へのチャレンジを感じます。徳島の米と麹と水だけが創り出す圧倒的なフルーツ感。魔法のような日本酒です。



徳島県 三好市
Miyoshi-shi,
Tokushima Japan

About the Miyoshikiku brewery

Miyoshikiku Brewing was founded in 1889. Mr. Mamiya, the brew master, is the descendent of the right hand man of Koroku Hachisuka, who was the general of the army of Shikoku during the warring states period. Koroku Hachisuka was appointed general by Hideyoshi Toyotomi himself. His lineage stems from the samurai family that ruled Miyoshimachi in Tokushima prefecture. Thus the brewery has quite a history. Tokushima prefecture's Awaikeda, where the brewery is located, is in the center of Shikoku. It lies upstream of one of Japan's three great rivers, Yoshino river. To the north is the Asan mountain range, and to the south is the Tsurugisan mountains, placing the brewery right between two mountain chains, resulting in the perfect chilly climate for making sake. The water used in making the sake come from the spring water of the Matsuo river. The Matsuo river is known in history as being an unexplored land housing a hidden village used by fleeing soldiers of the Heike clan. The subsoil water of the Yoshino river, which in turn comes from Iya, is the headwater of Matsuo river. The current brew master, Mr. Ryoichiro Mamiya, for the most part makes the sake by himself. Because one of the aims in making the sake is to have it give off a strong scent, the sake of Miyoshikiku Brewing contains acids and scents that have quite unique characteristics. This unique individuality is fitting of the term 'house style', and challenges the status quo with new possibilities for Japanese sake. It has an undeniably fruity flavor that can only be brought about by the rice, malted rice, and water of Tokushima. It's truly a magical experience.



蔵元杜氏
馬宮亮一郎
Toji:Ryoichiro Mamiya

蔵元杜氏紹介

日本酒をつくる職人というどんなイメージをお持ちでしょうか?しかも戦国時代から続く家柄の嫡男。古風。厳格。無口...馬宮さんはそんなイメージを瞬で吹き飛ばす風貌とコンセプトをお持ちです。三芳菊酒造で人気があるブランドに「ワイルドサイドを歩け」があります。出典はもちろんルルー・リード。レコードコレクターであり、ギター、ピアノ、ドラムのマルチプレイヤーであり、DJであり、音楽イベントではPAも担当されます。そう、杜氏というよりはミュージシャンにしか見えません。日本酒業界はもちろん古い業界ですので、多くの因習があります。「ワイルドサイドを歩け」という言葉には、新しい日本酒の地平を切り開く決意と覚悟が溢れています。WHJコレクションでは一度飲めば二度と忘れられないその魅力をお楽しみいただけます。

Introducing the Brew Master

What kind of person comes to mind when you think about a brewer who brews Japanese sake? How about when you take into account that the person is an heir to a family lineage that has continued since the warring states period? Such personal characteristics might come to mind such as 'old-fashioned', 'strict', and perhaps 'a man of few words'... It's safe to say that Mr. Mamiya blows those presumptions right out of the water. There's a popular brand put out by Miyoshikiku Brewing called "Walk on the Wild Side". The name is of course based on the Lou Reed song. Mr. Mamiya not only is an avid record collector, but also plays guitar, piano, drums, is a DJ, and works as a PA at music events. Just from this you would think he's more musician than sake brewer. The Japanese sake industry is an old industry, of course, and as such there are a great deal of conventionalities. Having a brand called "Walk on the Wild Side" shows that Mr. Mamiya is more than prepared to carve his own unique and new way in the land of Japanese sake. Once you've taken a sip of the WHJ Collection brand sake, you will never forget it's wonderful charm.



WHJ Collection as Described by the Brewery 蔵元が語るWHJコレクション

三芳菊のラインナップでは、2016年と2017年の造りが楽しめます。飲み比べもお楽しみいただけます。

27BYのお酒について

55%精米は10年ぶりに挑戦しました。お米は徳島の棚田でつくった阿波山田錦です。今回酵母は、いつも使っている徳島酵母とは別の株です。特長は有機酸の出方の違いにあります。徳島酵母は、乳酸が少ない酵母で、リンゴ酸コハク酸が多いのが特長ですが、この株はその特長がさらに顕著です。新酒ではくどい味になる可能性もありますが、ヴィンテージを想定して、この酵母を選びました。年を経るに従って味の深さやバランスがよくなっていくはずですが、

28BYのお酒について

お米は同級生の農家が蔵の近くの田んぼで造る阿波山田錦を使っています。完全に地元のお米です。田を潤す水も、仕込み水と同じ水系です。酵母も徳島酵母の新しい株を使用しました。27BYの造りより、さらに有機酸の存在感が出るよう仕込んでいます。通常、純米系は60%精米ですが、WHJコレクションのため、5%の違いにこだわりました。

Sake made in both 2016 and 2017 can be enjoyed in the current Miyoshikiku lineup. Nothing is to stop you from enjoying comparing the sake made in both years.

About 27BY(the 2015 line)

After a 10 year break, we decided to again challenge ourselves with 55% milled rice. The rice is the Ama Yamada Nishiki short grain rice, made in the covered rice paddy fields of Tokushima. The yeast used this time is a different strain from the yeast that is normally used. One of the major characteristics of this yeast is the difference in the organic acid. Tokushima yeast has less lactic acid, more malic acid and succinic acid, but the truth is this strain of yeast is even more remarkable in other ways. 'Shinshu', (new sake), can at times have a heavy taste, but in order to capture a more vintage flavor, this different strain of yeast was chosen. The depth and balance of the taste gets better with the passage of time.

About 28BY(the 2016 line)

The rice used for this sake is the Ama Yamada Nishiki short grain rice made in the rice fields near the brewery of an old farmer friend of the brew master from his school days. The rice is home-grown in the absolute sense of the word. The water used to moisten the rice paddies is the same type of water used to make the sake. The yeast used is also that new strain of Tokushima yeast mentioned before. More so than 27BY, (the 2015 line), the organic acids play a much larger role in the makeup of the 2016 line of sake. Pure sake is usually made up of 60% milled rice, but with the WHJ Collection we decided upon 5% milled rice.

27BY

あらばしり Arabashiri

sake:MIYOSHIKIKU
3601001
Strong, pineapple-like aroma of tropical fruits.
Attack is surprisingly sweet. Various parameters appear in heavy taste: fruits, floral, syrup... Leaves strong sweetness and acidity of pineapple on the palate. Just the opposite profile of typical Arabashiri sake's.

INGREDIENTS
rice: Tokushima-ken Awayamadanishiki alcohol: 15.0%
seimaibuai: 55% notices: Murokanama Jikazume Arabashiri
production quantity: 75 toji: Ryoichiro Mamiya

O222.2016 Miyoshikiku
WAREHOUSE JAPAN

バイナップルに似た南国フルーツの強い香り。

一口含めば圧倒的な甘露に驚くだろう。重いテイストの中に見える様々なパラメータ。フルーツ、フローラル、シロップ... バイナップルの強い甘さと酸が舌に残る。あらばしりに求める味わいとは正反対のプロフィール。

酒米: 徳島県上勝町棚田 阿波山田錦
アルコール: 15度
特記事項: 無濾過生原酒 直詰め
あらばしり
製造本数: 75
杜氏: 馬宮亮一郎

Strong, pineapple-like aroma of tropical fruits.

Attack is surprisingly sweet. Various parameters appear in heavy taste: fruits, floral, syrup... Leaves strong sweetness and acidity of pineapple on the palate. Just the opposite profile of typical Arabashiri sake's.

INGREDIENTS
rice: Tokushima-ken Awayamadanishiki
alcohol: 15.0%
notices: Murokanama Jikazume Arabashiri
production quantity: 75
toji: Ryoichiro Mamiya

中汲み Nakagumi

sake:MIYOSHIKIKU
3601002
Strong scent of fresh tropical fruits and jasmine.
With an elegant pineapple like flavor which is the Robust sweetness and acidic flavor of green apple. Slight austere elegance and soft alcohol makes a perfect harmony with a pure after taste.

INGREDIENTS
rice: Awayamadanishiki alcohol: 15.0% seimaibuai: 55%
notices: Murokanama Jikazume Nakagumi
production quantity: 1,245 toji: Ryoichiro Mamiya

O222.2016 Miyoshikiku
WAREHOUSE JAPAN

ジャスミンや、フレッシュなトロピカルフルーツの香りが強く立つ。

味はこの蔵特有のバイナップルライクな風味が上品にまとまっている。濃厚な甘みと青りんごの酸味。僅かな渋みと柔らかいアルコールが全体をまとめている。フィニッシュは綺麗に切れていき、雑味を残さない。

酒米: 徳島県上勝町棚田 阿波山田錦
アルコール: 15度
特記事項: 無濾過生原酒 直詰め 中汲み
製造本数: 1,245
杜氏: 馬宮亮一郎

Strong scent of fresh tropical fruits and jasmine.

With an elegant pineapple like flavor which is the Robust sweetness and acidic flavor of green apple. Slight austere elegance and soft alcohol makes a perfect harmony with a pure after taste.

INGREDIENTS
rice: Tokushima-ken Awayamadanishiki
alcohol: 15.0%
notices: Murokanama Jikazume Nakagumi
production quantity: 1,245
toji: Ryoichiro Mamiya

27BY

おりがらみ Origarami

sake:MIYOSHIKIKU
3601003

Soft scent with a mouthful sweetness of pineapple and fresh acidity. Sharp carbonic acid and alcohol which comes from direct bottling with a combination of softness and mellowness. Changes can be expected as time proceeds but the well-rounded softness will stay.

INGREDIENTS
rice:Awamadanishiki alcohol:15.0% seimaibuai:55%
notices:Murokanama Jikazume Origarami
production quantity:1,320 toji:Ryoichiro Mamiya

O223,2016 Miyoshikiku
WAREH●USE JAPAN

香りはやさしく、口の中に広がる
パイナップルの甘さ。

そしてフレッシュな酸。直詰めならではの炭酸と鋭角的なアルコールに、優しさとまろやかさが同居している。時を経てどんな変化を見せるのか楽しみだが、ふくよかな優しさは変わらないだろう。

酒米:徳島県上勝町棚田 阿波山田錦

アルコール:15度
特記事項:無濾過生原酒 直詰め
おりがらみ

製造本数:1,320
杜氏:馬宮亮一郎

Soft scent with a mouthful
sweetness of pineapple

and fresh acidity. Sharp carbonic acid and alcohol which comes from direct bottling with a combination of softness and mellowness. Changes can be expected as time proceeds but the well-rounded softness will stay.

INGREDIENTS

rice:Tokushima-ken Awamadanishiki
alcohol:15.0%
notices:Murokanama Jikazume
Origarami
production quantity:1,320
toji:Ryoichiro Mamiya

責め Seme

sake:MIYOSHIKIKU
3601004

Mellow and fresh pineapple juice. Magical sake which makes you forget that this is made from rice. Strong and appealing full body. With and overtone of strawberry jam. Long and asserting after taste. Lively taste.

INGREDIENTS
rice:Awamadanishiki alcohol:15.0% seimaibuai:55%
notices:Murokanama Jikazume Seme
production quantity:1,257 toji:Ryoichiro Mamiya

O223,2016 Miyoshikiku
WAREH●USE JAPAN

芳醇でさっぱりとした
パイナップルジュース。

米由来の酒であることを忘れさせるマジカルなお酒。責ならではの強い味と主張ある佇まい。フルボディ。いちごやベリーのジャムのニュアンスも感じられる。フィニッシュながく強い主張にあふれる。陽気な味わい。

酒米:徳島県上勝町棚田 阿波山田錦

アルコール:15度
特記事項:無濾過生原酒 直詰め
責め

製造本数:1,257
杜氏:馬宮亮一郎

Mellow and fresh
pineapple juice.

Magical sake which makes you forget that this is made from rice. Strong and appealing full body. With and overtone of strawberry jam. Long and asserting after taste. Lively taste.

INGREDIENTS

rice:Tokushima-ken Awamadanishiki
alcohol:15.0%
notices:Murokanama Jikazume
Seme
production quantity:1,257
toji:Ryoichiro Mamiya

SAKE COLUMN

横綱白鵬関も飲んでいるお酒

日本酒は、祭祀で使われていた歴史があるため、穢れを祓う清めの効果があるとされており、日本ではお祝いやお祭りなどには欠かせないものになっています。力士が昇進したり優勝したりすると祝賀会が行われ、そこではみな日本酒を飲みます。力士が大きな盃でお酒を飲む姿は誰もが目にすることが有るのではないのでしょうか。今の東の正横綱、白鵬関の奥様は馬宮家の親戚筋です。横綱が出世

していく節目に、また優勝したとき、祝賀会で振る舞われるのはこの三芳菊です。三芳菊を飲んで横綱の気分を味わうのも楽しい経験ですね。

The Sake Preferred
by Yokozuna Shou Hakuho

Japanese sake has a history of being used in religious ceremonies. As a result, it is thought to have cleansing properties with the ability to purify impurities, and is often required at festivals and other celebrations. When a sumo wrestler advances in rank or wins a great victory, a great celebration is held, and everyone drinks Japanese sake at these celebrations. A sumo wrestler drinking sake from a big sake cup is an iconic image that is familiar to most Japanese. The wife of Shou Hakuho, the current east yokozuna, is a relative of the Mamiya family lineage. When Shou Hakuho has great success, or wins an important match, the sake that is used for the celebration is Miyoshikiku brand sake. It's fun to pretend to be the yokozuna, drinking Miyoshikiku sake and tasting what it's like to be a sumo master.

28BY

うすにごり Usunigori

sake:MIYOSHIKIKU
3601005

A sweet melon-like top note turns into Jasmine flower flavor.. Elegant ester makes it almost dubious that this is made only with rice. Fruit gum. Citrus punch. Finish is brief and goes down smoothly on throat. Has a pleasant aftertaste of orange peel. Well represents the brewer's unique characteristics.

INGREDIENTS
rice:Tokushima-ken Awamadanishiki alcohol:16.0%
seimaibuai:55% notices:Murokanama Jikazume Usunigori
production quantity:320 toji:Ryoichiro Mamiya

O3,2016 Miyoshikiku
WAREH●USE JAPAN

甘いメロンの上立ちは
やがてジャスミンの花に。

米で作られていることを疑う上品なエステ。フルーツガム。柑橘のパンチ。フィニッシュも短くさらりと落ちる。余韻はオレンジの皮の様。他では味わえないこの蔵の個性に溢れている。

酒米:徳島県東みよし町産阿波山田錦

アルコール:16度
特記事項:無濾過生原酒 直詰め
うすにごり

製造本数:320
杜氏:馬宮亮一郎

A sweet melon-like top note
turns into Jasmine flower flavor..

Elegant ester makes it almost dubious that this is made only with rice. Fruit gum. Citrus punch. Finish is brief and goes down smoothly on throat. Has a pleasant aftertaste of orange peel. Well represents the brewer's unique characteristics.

INGREDIENTS

rice:Tokushima-ken Awamadanishiki
alcohol:16.0%
notices:Murokanama Jikazume
Usunigori
production quantity:320
toji:Ryoichiro Mamiya

中汲み Nakagumi

sake:MIYOSHIKIKU
3601006

Gum ball with the scent of cherry blossom. The aromatic scent that first arises is that of salted cherry blossom. an unexpected, thick, and viscous texture. The sweet and slightly sour taste of ripe melon. As you wait for that elusive taste of alcohol to hit, all that remains in your mouth is the refined sourness of apple and a light gum ball aroma.

INGREDIENTS
rice:Tokushima-ken Awamadanishiki alcohol:16.0%
seimaibuai:55% notices:Murokanama Jikazume Nakagumi
production quantity:1,550 toji:Ryoichiro Mamiya

O3,2017 Miyoshikiku
WAREH●USE JAPAN

桜の香りのガムボール

上立ち香は、桜の花の塩漬けの香り予想を覆すとりりとした舌触り。熟したメロンの甘さと渋さ。握えがたいアルコールを追いかけると、上品なりんごの酸味と軽薄なガムボールの香りが口に残る。

酒米:徳島県東みよし町産阿波山田錦

アルコール:16度
特記事項:無濾過生原酒 直詰め
中汲み

製造本数:1,550
杜氏:馬宮亮一郎

Gum ball with the scent
of cherry blossom.

The aromatic scent that first arises is that of salted cherry blossom, an unexpected, thick, and viscous texture. The sweet and slightly sour taste of ripe melon. As you wait for that elusive taste of alcohol to hit, all that remains in your mouth is the refined sourness of apple and a light gum ball aroma.

INGREDIENTS

rice:Tokushima-ken Awamadanishiki
alcohol:16.0%
notices:Murokanama Jikazume
Arabasguri
production quantity:1,550
toji:Ryoichiro Mamiya

責め Seme

sake:MIYOSHIKIKU
3601007

Concentrated fruit extract. The scent is calm, a vaguely pear-like aroma. A liquid befitting of it's golden creamy color. Simultaneously the flavor of unripe and ripe western pear are tasted together. As well as the fruit juice of green grape. It's as if this magical drink was brewed with the very essence of fruit.

INGREDIENTS
rice:Tokushima-ken Awamadanishiki alcohol:16.0%
seimaibuai:55% notices:Murokanama Jikazume Seme
production quantity:630 toji:Ryoichiro Mamiya

O3,2017 Miyoshikiku
WAREH●USE JAPAN

凝縮したフルーツの
エッセンス

香りはおとなしく微かにナシの果汁が香る。黄味がかった色にふさわしいとろりとした液体。若い洋梨と熟した洋梨の風味が同時に味わえる。または緑色のぶどうの果汁。まるで果実エッセンスを醸したような魔法のお酒。

酒米:徳島県東みよし町産阿波山田錦

アルコール:16度
特記事項:無濾過生原酒 直詰め
責め

製造本数:630
杜氏:馬宮亮一郎

Concentrated
fruit extract

The scent is calm, a vaguely pear-like aroma. A liquid befitting of it's golden creamy color. Simultaneously the flavor of unripe and ripe western pear are tasted together. As well as the fruit juice of green grape. It's as if this magical drink was brewed with the very essence of fruit.

INGREDIENTS

rice:Tokushima-ken Awamadanishiki
alcohol:16.0%
notices:Murokanama Jikazume
Seme
production quantity:630
toji:Ryoichiro Mamiya

愛媛県 近藤酒造株式会社

WHJ COLLECTION
3801
Prefecture No.38
Warehouse No.001
Ehime-ken Kondo Brewery
Toji:Yoshiro Kondo



近藤酒造について

近藤酒造は、一度は酒造りを断念し、今の五代目によって再生した酒蔵です。日本酒の消費量の減少に伴い、多くの酒蔵が姿を消して行きました。近藤酒造は新居浜市で唯一の酒蔵として復活し、全国的な評価を得るまでになり、生産量を徐々に増やしています。はじめは5石から。現在の石高は170石。今でも、近藤社長、奥様と蔵長の3人でお酒を仕込んでいます。仕込み水は「平成の名水百選」に選ばれたつづら淵の湧水を、地下110mの深井戸から汲み上げて使用。華姫桜は、「桜」の宴に「華」やぐ酒、の願いを込めたえ「ひめ」のお酒です。

About the Kondo brewery

Kondo Brewing in fact gave up brewing for a time, but now is alive and well, and is currently operated by the fifth in the line of successive brew masters. As a result of the diminished consumption of Japanese sake countrywide, many sake makers disappeared completely. Kondo Brewing reappeared on the map as the only sake brewery in Niihama. It has garnered great attention and praise from around the country, and is gradually increasing its output. In the beginning they started working with only 900 liters. At present, they work with as much as 30,600 liters. Even now, the sake is brewed by 3 people; the head of the company, his wife, and the brew master. Spring water from Tsuzurabuchi, which was selected as one of 100 famous spring water sources, is drawn from a deep well reaching 110 meters below ground. The 'sakura' from Hanahimesakura sake represents the sakura, (cherry blossom), that surround the brewery.



愛媛県 新居浜市
Miyoshi-shi,
Ehime Japan

蔵元杜氏

近藤嘉郎

Toji:Yoshiro Kondo



蔵元杜氏紹介

近藤社長は家業の酒蔵を継ぐため、東京農大を卒業後、ビールメーカーに就職。その後広島県の酒類総合研究所で実践的な酒造りの技術を学びました。さあ蔵をついで酒を作ろうと帰郷したところ、蔵では日本酒の不人気と、折からのワインブームを受けて、酒造りは辞めていました。近藤さんが酒造りの再開を望んでも、稼働していない機材の補修や杜氏、蔵人の確保は難しいものでした。そのため、すべてを一人でやることを決意し、全くの0から酒造りをスタートしたのです。こうしてできた1本目の酒は我が子のようなと近藤さんは振り返ります。酒造りの厳しさを知り抜いた近藤さんですが、一度蔵を離れると、持ち前の人懐っこさと底抜けの明るさで、周りの人々を楽しませてくれます。楽しくお酒を飲むこと。また飲んで楽しいお酒を造りたいという気持ちは、すべての人に届いていることでしょう。

Introducing the Brew Master

After graduating from Tokyo University of Agriculture, in the interest of succeeding his family business, he began working at a beer maker company. He then studied the technique required to make Japanese sake at the National Research Institute of Brewing in Hiroshima. Just after he returned home to start making sake, the declining popularity of Japanese sake as well as the wine boom caused him to abandon his plans. Even if Mr. Kondo wanted to resume making sake, the repair and maintenance of unmoved machines as well as finding both a brew master and people to work at the brewery proved difficult obstacles to overcome. So he decided he would simply do everything by himself, starting to make sake completely from scratch. As such, in retrospect, Mr. Kondo sees that first bottle of sake that he made much like his first child. Mr. Kondo, who knows well the difficulty nature of making sake, once away from the brewery, becomes his inherently jubilant self, a man who loves to entertain and make people happy. Drinking sake should be an enjoyable experience. Mr. Kondo's love of making the sake, and of spreading these enjoyable experiences to people, can surely be tasted by those who enjoy his work.

WHJ Collection as Described by the Brewery 蔵元が語るWHJコレクション

長期保管に適した 味ののったお酒

長期保管に適した味ののったお酒を目指しました。そのために、米の味をひき出すため、精米に気を配り、強い麴を作りました。新酒で喜ばれる香りはあえて抑える酵母を選び、味を載せるために、少し高めな醸造温度管理を行いました。

Our goal was to make a sake with taste and flavor that can only be created by a long period of preservation. In order to fulfill this goal, we wanted to pull out the innate taste of the rice, so we gave careful attention to the making of the milled rice and strong malted rice. We purposely chose a yeast that doesn't give off any scent, and we set the temperature slightly higher in order to bring out the taste.



28BY

無濾過生 Murokanama

sake: HANAHIMESAKURA
3801001
Refreshing melon cocktail.
Mixed with the light fragrance of melon is the aroma of citrus pulp.
The juice of the melon combined with Wasanbon sugar and clear alcohol fills you with youthful vitality. The taste is soft but full of body. The refreshing aftertaste makes you want to drink another glass.

INGREDIENTS
rice: Fukui-ken Gohyakumangoku alcohol: 17.6%
seimabuchi: 60% notices: Muroka
production quantity: 550 toji: Yoshiro Kondo

1206, 2016 | Kondo
WAREHOUSE JAPAN

メロンの爽やかなカクテル

軽いメロンの上立ち香には、つぶつぶしたシトラスの香りが混じる。メロンの果汁と和三盆の甘さ、クリアなアルコールが若々しさを感じさせる。飲みくちは柔らかだがしっかりしたボディ。フィニッシュは短くいくらでも飲めそうな楽しさに満ちている。

酒米: 福井県産五百万石
アルコール: 18度
特記事項: 無濾過原酒
製造本数: 550
杜氏: 近藤嘉郎

A refreshing melon cocktail.

Mixed with the light fragrance of melon is the aroma of citrus pulp. The juice of the melon combined with Wasanbon sugar and clear alcohol fills you with youthful vitality. The taste is soft but full of body. The refreshing aftertaste makes you want to drink another glass.

INGREDIENTS
rice: Fukui-ken Gohyakumangoku
alcohol: 18%
notices: Muroka
production quantity: 550
toji: Yoshiro Kondo

SAKE COLUMN

華姫桜の桜

近藤酒造の敷地には桜の木があって、蔵人は毎年その花の下でお花見をしていたそうです。その桜が台風の被害で倒れてしまったことがあります。花を惜しみ、蔵で働く人たちは、添え木をして花を植え替えました。翌年、桜はみごとに花を咲かせたのです。添木だけの姿で花を咲かせた桜を見ていた先代は、「我々の仕事もこの桜と一緒に、一人の力では綺麗な花を咲かすことはできん」と言ったそうです。その言葉は、一時期お酒造りを辞めていた近藤酒造が、当代の社長と社長を支えてくれた方々の力添えによって復活したことと重なるように、近藤社長は語ります。近藤酒造の桜は、華姫桜の「桜」でもあるようです。

The Cherry Blossoms of Hanahimesakura

Surrounding the Kondo Brewery plant are dozens of cherry blossom trees, and so the workers at the brewery would always do 'hanami', (a flower viewing party held in spring), without fail every year. The story goes, after a strong typhoon blew through, the cherry blossom trees were sadly toppled and knocked over. The workers at the plant decided to replant all of the cherry blossom trees, adding splints to support them in case another powerful typhoon were to blow through again. Lo and behold, the following year beautiful cherry blossoms bloomed again in the spring. The predecessor to the current brew master looked at the flowers blooming with the supporting splints and said, "Our job, much like these cherry blossom trees, cannot be done by the

power of one man alone." It was at this time, with the help and cooperation of the company president at the time, and the workers who all supported the president, that the making of sake was resumed according to Mr. Kondo. The 'sakura' of Hanahimesakura, are in fact the sakura, (cherry blossoms), of the Kondo Brewery.



高知県 株式会社アリスワ

WHJ COLLECTION
3901 
Prefecture No.39
Warehouse No.001
Kochi-ken Arisawa Brewery
Toji:Yoshiro Kondo

株式会社アリスワについて

文佳人を造る株式会社アリスワは、1877年高知県中部にある土佐山田町で創業、以来140年以上創業当時と変わらぬ場所に酒蔵があります。現在は5代目当主が社氏を兼任し、より高品質の酒造りを目指して1997年からは吟醸酒造りに励んでいます。高知県は、豊かな山林(森林率84%で日本一)と清らかな河川、広大な太平洋に囲まれた、自然豊かな土地です。水は高知県中部を流れる、物部川の清浄な伏流水を使用しています。高知の水は超軟水で穏やかな長期発酵に向いています。良質な原料米と酵母の特長を損なわないよう、搾りたての原酒を、手を加えることなくそのまま瓶詰めしています。文佳人は1000kg以下の少量仕込みでもろみ管理を徹底し、搾りたての美味しさを味わっていただくため、「もろみ」にストレスをかけない適度な圧力でじっくりと搾ることができます。上槽してから、低温のまま滓引きをし、直ちに瓶詰、一度の瓶火入れの後急冷し、水温の冷凍庫にて保管しています。「搾るまでは手間をかけ、搾ってからは手を加えず」をモットーに搾りたての瑞々しさと爽やかな酸味、そして仄かな甘味が醸し出す、清涼感のある味わいを目指しています。



About the Arisawa brewery

Arisawa co., which makes Bunkajin, was founded in 1877 in Tosayamadacho, which is located in the center of Kochi prefecture. Even 140 years after its foundation, the brewery still exists in the same location, which has since changed very little. At present, the brew master is the 5th in the consecutive line of successor brew masters. With the goal of making sake of an even higher quality than before, starting in 1997 they started making 'ginjo' sake, which is sake made from highly polished rice using a special technique. Kochi prefecture is made up of lush natural surroundings, with abundant mountains and forests. (Kochi contains the highest percentage of forest among all prefectures at 84%), superbly pure rivers, and is surrounded by the vast pacific ocean. Beautifully clean subsoil water from the Monobe river which runs through the center of Kochi prefecture is used. The water found in Kochi is ultra-soft water, and is perfect for fermentation over long periods of time. In order not to lose the precious high quality rice and yeast, freshly filtrated sake is bottled directly without any other additional processing. To keep that freshly filtered taste, Bunkajin is made in quantities of 1000 kilograms and under, and the mash is filtered in a sake cast similar to methods used in the past. The sake cast is used with careful application so as not to apply too much pressure to the mash, the sake can be successfully filtrated. After the filtration process, sediment is removed at low temperature, and then immediately bottled. Following a quick pasteurization it is rapidly frozen, and is stored in a freezer at freezing temperature. With a motto of "Work hard before filtration and don't touch it after", the goal is to create that youthful and refreshingly sourness combined with a hint of sweetness, all wrapped in a cool, breezy taste.



蔵元社氏 有澤浩輔

Toji:Kosuke Arisawa



蔵元社氏紹介

有澤家5代目。偶然にも有澤家は代々長男が継いでいます。しかし、当代はそもそも、蔵を継ぐ気は全くなく、好きな音楽を仕事にしようと上京(自分が逃げたら弟が継ぐだろうと思っていた)し、CDのマスタリングエンジニアという憧れの職に就いて4年。実家から「父の具合悪し。戻れ」と呼び戻され(その時、弟はまだ高校生だった)仕方なく高知へ。酒造りを学んだことはなかったため、通信教育や高知工業技術センターの先生に指導を仰ぎ、今に至ります。酒造りと音楽鑑賞にはこだわりを発揮し、その他は全くこだわりなし。年中同じ服を着ています。無地の長袖、作業ズボン、黒い靴下、ドクターマーチンの靴が長靴。冬はこの上に作業着やフリースの上着を足すだけ。冬場は麴やもろみが何日目か、という暦だけで過ごしているので全く曜日感覚がありません。普段からなのですが、造りの時期になると、造り以外の話は全て上の空だそうです。

Introducing the Brew Master

Kousuke Arisawa is the fifth successor in the Arisawa family line. Coincidentally the Arisawa line has from generation to generation been succeeded by the oldest son. However, at the time, Kousuke had no intention of continuing the family tradition in brewing, but rather moved to Tokyo with the intention of making music his occupation. Figuring his younger brother would continue operating the brewery, he worked for 4 years as a CD mastering engineer, a job he had dreamed about having. He received word from his home that his father had fallen ill, and that he should return, so he begrudgingly came back home to Kochi, as his younger brother was still in high school at the time and thus could not take over the business. Since he had no training in making sake at all, through both a correspondence course and the

instruction of teachers at the Kochi Prefectural Industrial Technology Center he has since learned the tricks of the trade. He shows a great passion for making sake and listening to music, but otherwise leads a relatively easygoing life. He generally wears the same clothes all year round. He wears a plain long sleeve shirt, workpants, black socks, and either Doc Martins or boots. In the winter he simply adds a work coat or fleece coat to his outfit. In the winter his days are mostly made up of determining the day of the malt and mash, and claims to have no perception of what day of the week it is. Perhaps he's always this way, but when the season for making sake comes around, his thoughts and conversations are inevitably preoccupied with the making of sake, and other topics simply do not interest him.

3901_WAREHOUSE COLLECTION 2017

WHJ Collection as Described by the Brewery 蔵元が語るWHJコレクション

張りのある味わい

兵庫県産山田錦55%精米の特別純米。出来立ての今は、新酒ならではの瑞々しさあふれる味わいですが、年月を経て、口当たりの柔らかさをまといつつも、保ち続けられた山田錦ならではの張りのある味わいになることを期待して醸しました。

We use pure rice made up of Yamada Nishiki short grain 55% milled rice from Hyogo prefecture. As it's just been made, it is filled with that youthful flavor common with 'shinshu', (new sake). Give it time, however, and we anticipate brewing a flavor with that long-held flare from the Yamada Nishiki short grain, all the while giving a soft and gentle taste.

28BY

特別純米 Tokubetsujunmai

sake:BUNKAJIN
3901001
Fresh mixed fruit juice
The aroma changes from an unripened banana to a ripe one. In time the smell of melon and apricot envelops you. When you put it in your mouth you can taste the sweet juice of peach, pineapple, and muscat. In spite of the fully bodied taste, the briskness of the strawberries leaves you feeling light. Finishing with the fresh taste of berries.

INGREDIENTS
rice:Hyogo-ken Yamadanishiki alcohol:17.0% seimaibui:55%
notices:Tokubetsujunmai
production quantity:1,746 toji:Kosuke Arisawa

O6,2017 Arisawa
WAREHOUSE JAPAN

フルーツたくさんの ミックスジュース。

アロマは青いバナナの香りから、熟したバナナへと変化。やがてメロンの果肉、アプリコットの香りがついてくる。口に含むと、桃やパイナップル、マスカットなどの濃厚な果汁が味わえる。フルボディの力強さがあるのに、イチゴの爽やかさが全体を軽快にまとめる。フィニッシュはベリーの爽やかさ。

酒米:兵庫県産山田錦
アルコール:17度
特記事項:無濾過1回火入れ原酒
製造本数:1746
社氏:有澤浩輔

Fresh mixed fruit juice.

The aroma changes from an unripened banana to a ripe one. In time the smell of melon and apricot envelops you. When you put it in your mouth you can taste the sweet juice of peach, pineapple, and muscat. In spite of the fully bodied taste, the briskness of the strawberries leaves you feeling light. Finishing with the fresh taste of berries.

INGREDIENTS
rice:Hyogo-ken Yamadanishiki
alcohol:17.0%
notices:No filtration 1 time burned sake
production quantity:1,746
toji:Kosuke Arisawa