

Local Sake Breweries

取材・編集: 北陸農政局
編集協力: 金沢国税局

Brand

奥能登の白菊

Okunoto No Shiragiku

Brewery

白藤酒造店

Hakuto Sake Brewery Co., Ltd.

Hakuto Brewery was originally established as a shipping agent during the late Edo era (1603-1868); the company first began brewing sake in the mid 1800s. Today, the brewery's ninth-generation heads, a husband-and-wife team, focus on brewing sake that brings people together. The result is sake with a pleasantly mild sweetness, perfect for relaxing moments. Brewery tours are available at various times of year, to offer a closer look at how sake is made.



URL http://www.hakutousyuzou.jp/index_en.html

E-Mail info@hakutousyuzou.jp



Featured Sake



代表取締役
白藤 喜一 氏
CEO
Kiiichi Hakuto

奥能登の白菊 純米吟醸 Okunoto No Shiragiku Junmai Ginjo

This sake is known for its mild yet elegant bouquet and mild sweetness.

The brewery's eighth-generation head worked with a focus on making sweet junmai sake.

Today, this junmai ginjo is the brewery's flagship item.

The brewery uses Yamadanishiki and Gohyakumangoku rice, slowly fermented at low temperatures.



(A delicious ways to drink)
Outstanding whether served lightly chilled, at room temperature, or warmed to about 40°C.

More Information

Specific designation:
Junmai-shu
Raw ingredients:
Yamadanishiki, Gohyakumangoku
polished rice ratio: 55%
Sake meter value: -4



Food Pairing

Blowfish Pickled in Rice Bran



Made from fugu blowfish fresh enough to use for sashimi, slowly aged with salt and rice bran.

The finished result is known for its saltiness and intensely savory umami flavor.

That umami flavor goes deliciously with the mild sweetness of Hakuto's junmai ginjo sake.



Cups for Well Suited

Wajima-nuri Koroinokuchi



These cups were produced through a collaboration between Hakuto Brewery and a Wajima Lacquerware artisan, and are designed to bring out the best of the brewery's sake. Enjoy the gentle warmth of Wajima Lacquerware alongside the elegant sweetness of Hakuto's sake.



The brewery also offers tours, to help introduce their brewing process to the public. Tours are generally available year-round, but may not be available at some times of year.

For details, contact Hakuto Sake Brewery .
http://www.hakutousyuzou.jp/index_en.html

Shopping Information (e.g.)

• Hakuto Sake Brewery 24, Kamimachi, Fugeshi-machi, Wajima-shi, Ishikawa

A country or region where you can buy or drink the sake of our brewery

(Singapore , Hong Kong)