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Brand

Brewery

## 真野鶴

## 尾畑酒造

Manotsuru

Obata Sake Brewery Co., Ltd.

Sado's local sake 'Manotsuru' is brewed with Koshitanrei sake rice grown in accordance with 'the Toki-to-kurasu-sato (Villages coexisting with the crested ibis) certification scheme' by introducing a farming method of using oyster shells, which contributes to environmental sustainability and conservation. In 2020, the brewery also started to use rice grown in rice terraces to help preserve the rice terraces and Sado's GIAHS (globally important agricultural heritage systems). Information about Sado's rice and unique environment is disseminated both domestically and internationally through the introduction of their sake.



URL <https://www.obata-shuzo.com/en/>

Mail [shop@obata-shuzo.com](mailto:shop@obata-shuzo.com)



### Featured Sake



専務取締役  
尾畑 留美子 氏  
Senior Executive Director  
Obata Rumiko

### 真野鶴 純米吟醸 朱鷺と暮らす Manotsuru Junmai Ginjo Toki to kurasu

Junmai Ginjo is brewed with Koshitanrei sake rice polished down to 55% of its original mass. The rice is designated by the Toki-to-kurasu-sato certification scheme and grown using the oyster shell farming method. It won a medal at The Fine Sake Awards Japan.



(A delicious ways to drink)

Serve at about 10 degrees. First of all, enjoy the fresh fruity aroma, followed by herbaceous, and sweet umami flavors as it warms up.

#### More Information

Specific designation :  
Junmai-ginjo-shu  
Raw ingredients :  
Koshitanrei  
Polished rice ratio : 55%  
Sake meter value : +2.5



### Food Pairing Sushi



The citrus aroma and herbaceousness of Manotsuru complement fresh seafoods.



### Cups for Well Suited Mumyoi Ware



Cups made in Sado. A large size cup is good. Using this cup allows you to fully enjoy Manotsuru's tropical fruit-like aroma as well as its herbal notes.



### Fermented Products from Sake Breweries

#### Nara-zuke (vegetables pickled using Manotsuru's sake lees)



Home made pickles made with sake lees have been handed down for generations. Japanese gourd and cucumber are pickled with sake lees produced in this brewery. Enjoy the flavor of sake lees and the crisp texture.

### Shopping Information (e.g.)

• Obata shuzo Co., Ltd. 449, Manoshinmachi, sado-shi, Niigata

Countries or regions where you can buy or drink the sake of our brewery

(USA , Singapore , Korea, Taiwan , Hong Kong , Thailand etc.)