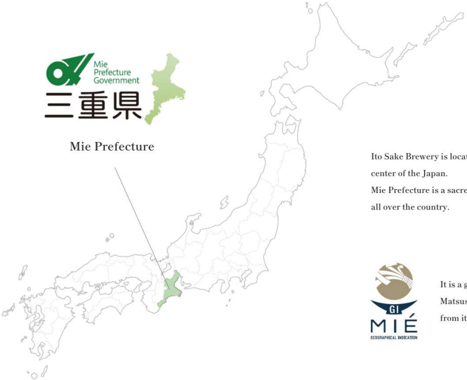
伊藤酒造株式会社

ITO Shuzou Brewery



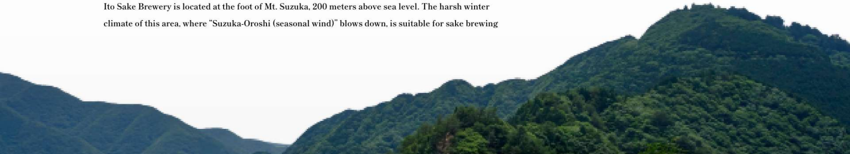
Ito Sake Brewery is located in Mie Prefecture, which is located almost in the center of the Japan.
Mie Prefecture is a sacred place where Ise Jingu Shrine is visited by people from all over the country.

GI MIÉ GEOGRAPHICAL INDICATION

It is a gourmet prefecture known for abundant ingredients, Matsusaka beef, Ise shrimp, high-quality rice and sake produced from it. Mie sake received GI certification.

Suitable Climate for sake brewing with cold winter.

Ito Sake Brewery is located at the foot of Mt. Suzuka, 200 meters above sea level. The harsh winter climate of this area, where "Suzuka-Oroshi (seasonal wind)" blows down, is suitable for sake brewing



Natural mineral water

selected as one of the best 100 waters in Japan,

In addition, this area is rich in natural water containing moderate mineral content, and the "Chisyaku-Yosui Water" that flows near our brewery has been selected as one of the 100 best waters of Japan.
The brewing water forms the terroir of Sake together with the raw material rice.

Selected rice

harvested at the foot of the Suzuka

Ito Shuzo is particular about brewings sake using only rice from Mie Prefecture. Espe- cially harvested at the foot of Mt. Suzuka. The precious rice is grown in fields within 12 miles of the brewery.

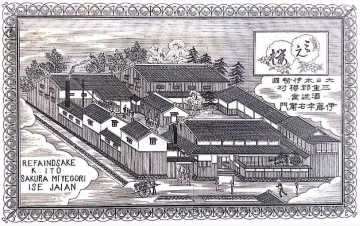
Founded in 1847

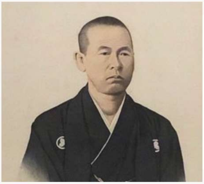
Unique techniques

passed down from generation to gen eration.

Brewed carefully

in small batches by skilled Touji (brewers).





Ito Sake Brewery was founded in 1847 by the first Koemon Ito. It has been passed down by the Ito family.

Our sake is carefully brewed almost by hand by a skilled toji who follows the traditional techniques passed down from generation to generation in the Ito family.

Uzume is sake with rich flavor and rich taste

The representative brand is "UZUME". It is derived from Japan mythology, "Ame-no-Uzume", the goddess of laughter and harmony who danced at the spree of the gods and livened up the spree. The quality of sake is oriented towards "delicious sake with rich flavor and rich taste" rather than "easy-to-drink sake".

INTERNATIONAL

豊穣の舞
山廃純米
山廃純米
豊穣の舞
鈿女
UZUME
鈿女

In recent years, we have been challenging various types of sake that go well with world cuisines. And it has been highly evaluated in over- seas liquor competitions.

"IWC2017 Junmai Trophy",
"Kuramaster 2018 Junmaiginjo Gold Medal",
"IWC 2020 Koshu Silver Medal",
"Milano Sake Challenge 2022 Tiramisu Best Matching Award",etc.

UZUME

Fresh Junmaiginjo
Uzume Tennyono-mai

(Brewing Year : 2022 GI-Mie / Vegan)

Rice : Kami no Ho (produced in Mie Prefecture) Polishing ratio : 55%
Sake meter: -3, Acidity: 1.4, Alcohol: 14 %

Sake with a soft texture, brewed from Mie Prefecture's original rice suitable for sake brewing, "Kami no Ho" Tasting Comment: Mild aroma and rice sweetness with a soft mouthfeel
Recommended drinking temperature: Cold (5-10°C)
Food Recommendations: Caprese, white fish sashimi

Traditional Yamahai Junmai
Uzume Houjou-mai Yamahai

(Brewing Year : 2021 GI-Mie / Vegan)

Rice : Kami no Ho (produced in Mie Prefecture) Polishing ratio : 60% Sake meter: -3, Acidity: 1.8, Alcohol: 15 %

A special junmai sake with a full-bodied flavor brewed from Mie Prefecture's original rice suitable for sake brewing, "Kami no Ho. The unique flavor and acidity produced by the traditional Yamahai brewing process are in perfect harmony.
Tasting Comment: A full-bodied, mid-bodied sake with hints of chocolate and nuts. Recommended drinking temperature: All temperatures cold (5-10°C), room temperature, hot (30-60°C) Food Recommendations: Steak, Jerky, Oden

Traditional Taruflavor
Uzume Junmai Taruflavor

(Brewing Year : 2021)

Relaxation
Uzume for Relaxation Level3 Junmaidaiginjo

Rice : Kami no Ho (produced in Mie Prefecture) Polishing ratio : 60%
Sake meter: -3, Acidity: 1.8, Alcohol: 15 %

Yamahai Junmai sake is stored in wooden barrels. The wood flavor accents the umami
and acidity of the base sake. Tasting Comment: The woody aroma is mildly mellow. Sake
with a slightly mild woody aroma. Recommended drinking temperature: Cold (10-15°C)
Food Recommendations: Spicy dishes such as tandoori dishes.

(Brewing Year : 2020)

Rice : Kami no Ho (produced in Mie Prefecture) Polishing ratio : 60% Sake meter: -3, Acidity: 1.8, Alcohol: 15 %

Rice : Kami no Ho (produced in Mie Prefecture) Polishing ratio : 48 %
Sake meter: -50, Acidity: 5.0, Alcohol: 12 %
The rich sweetness produced only from rice harmonizes with the unique acidity pro- duced by the yeast under special conditions.
Tasting Comment: This sake balances sweetness and acidity. This sake is a surprise that rice can be so sweet without supplemental sugar, and a surprise that the balance of acidity makes it feel semi-dry!
Recommended drinking temperature: Cold (5-10°C), hot (30-50°C)
Food Recommendations: Tiramisu, cream cheese, meatballs with sweet and sour sauce, fig butter.

— And Special Grade —

Diginjo Shizuku
Uzume Junmai Daiginjo Fukuroshibori

(Brewing Year : 2022 GI-Mie)

Rice : Yamadanishiki (produced in Mie Prefecture), Rice polishing ratio: 40 %
Sake meter: -3, Acidity: 1.4, Alcohol level: 16 %

A top-quality Junmai Daiginjo squeezed only by gravity without pressure.
Tasting Comment: A light and delicious Junmai Daiginjo that shows that it has been carefully brewed! Recommended drinking temperature: Cold (8-15°C)
Food pairing: As an aperitif

Vintage Koshu
Uzume Vintage Koshu

(Brewing Year : 2012)

Rice : Kami no Ho (produced in Mie Prefecture) Polishing ratio : 60%
Sake meter: -4, Acidity: 2.0, Alcohol: 15 %

Junmai Ginjo-shu stored at room temperature for 10 years. Aged for 10 years at room temperature, this sake has a suitably ripe, savory aroma and a rounded taste. Vintage year of production.
Tasting Comment: Moderately ripe, savory aroma and rounded taste.
Recommended drinking temperature: Slightly chilled to lukewarm (15-35°C) Food pairing: Cheese and smoked seafood

鈿女
SPARKLING
awa
UZUME

Sparkling AWA
Uzume Sparkling AWA

(Brewing Year : 2022 GI-Mie)

Rice : Kami no Ho (produced in Mie Prefecture) Polishing ratio : 55%
Sake meter: -30, Acidity: 2.0, Alcohol: 13 %

Sparkling sake made by secondary fermentation of fine junmai ginjo-shu in the bottle using the lumiage , d'ecorjumene and champagne methods. (Secondary fermentation period: 90 days. Aging period: 1 year.)
Tasting Comment: The umami of Junmai Ginjo sake matches the fine bubbles of sec- ondary fermentation in the bottle. Recommended drinking temperature: Cold (5-15°C) Food pairing: As a toast or aperitif

Welcome to our brewery with history and novelty.

We hold sake brewery tours and hands-on sake brewing. Please stop by our brewwery.

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