

AOKI SAKE BREWING CO., LTD.

ABOUT OUR BREWERY

Founded in 1831. Today, we are the only Sake brewery existing in Koga-city, Ibaraki Prefecture, and the business continues to run by the family. We produce Sake that is rare and has limited production quantity. We use local rice grown in mineral rich water and soil of Ibaraki Prefecture, such as Hitachi Nishiki, Fukumaru, and Nihonbare.

We have won the highest award at the IWC in 2016.

“Gokeiji” means “Celebration” and is named in commemoration of the Taisho Emperor’s marriage.

1. “GOKEIJI” JUNMAI DAIGINJO



A Junmai Daiginjo using “Yamadanishiki” Sake variety rice, and milled to 38%. The great work brings richness and sweetness of rice flavor.

Awards

- 2019 “International Wine Challenge 2019” Gold

Tasting notes : Sweetness and Umami of rice flavor, thick texture.

Bottle size : 720ml

RMR (Rice Milling Rate)	ALC%	SMV (Sake Meter Value)
38%	16% of	-4

2. “GOKEIJI” JUNMAI GINJO HITACHI-NISHIKI



A Junmai Ginjo using local Ibaraki Prefecture yeast and “Hitachi-nishiki” rice. It has a good balance of acid and sweetness.

Highly evaluated in many Sake competitions.

Awards

- 2016 “International Wine Challenge 2016” Trophy

Tasting notes : Gorgeous aroma similar to melon, good balance of sweetness and acid, refreshing aftertaste.

Bottle size : 720ml

RMR	ALC%	SMV
50%	16%	-3

3. “GOKEIJI” JUNMAI GINJO FUKUMARU



A Junmai Ginjo using only “Fukumaru” variety rice, which is an original Sake variety rice grown in the local area. This Sake has a bold and rich rice flavor distinctive of “Fukumaru”, and a subtle fruity aroma. This is an excellent product that can be served at variety of scenes.

Tasting notes : Gentle fruity aroma reminds of banana, rich rice palate, good balance of sweet and crisp acid.

Bottle size : 720ml

RMR	ALC%	SMV
55%	16%	+1

4. “GOKEIJI” JUNMAI GINJO OMACHI



A Junmai Ginjo using only “Omachi” variety rice, which is a Sake variety rice of Okayama Prefecture. This Sake has won the honor prize for three consecutive years at the “Omachi” Sake contest. In 2019, this Sake won the special prize at the “Sake Competition”

Tasting notes: A fruity, juicy taste with gentle aroma, sweetness and acid in harmony

Bottle size : 720ml

RMR	ALC%	SMV
50%	16%	±0

5. “GOKEIJI” JUNMAI GINJO DRY



A Junmai Ginjo made from Ibaraki original brand rice “Ichibanboshi” and milled to 55%. This Sake is made with a focus on dryness while maintaining Umami.

Tasting notes : Dry with good finish, feeling the taste of rice.

Bottle size : 720ml

RMR	ALC%	SMV
55%	16%	+6

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