# OTA SAKE BREWING CO., LTD.

#### ABOUT OUR BREWERY

Founded in 1874, our brewery is located in Kusatsu City, Shiga Prefecture, the southeastern part of Lake Biwa, Japan's largest lake. We are Japan's smallest comprehensive alcohol beverage manufacturer that produces wine, Sake and Shochu. Our brand "Doukan", is named after our ancestor Doukan Ota, and was praised by people who come and go during the old days to this area. He was known as the founder of the Edo (Now Tokyo) Castle back in the 15<sup>th</sup> Century. Due to his legacy, we are the only company allowed to use the Edo Castle label.

We use "Fuji no Meisui", a beautiful and cold stream of water to brew our Sake.

In 1962, we have added a Sake brewery in Nada, near Kobe, and also a winery producing wine and brandy in Ritto City, near Kusatsu.

## 1. JUNMAI DAIGINJO "FUJIGURA (NIJYUBASHI LABEL)"



A Junmai Daiginjo recommended to drink during meal. You can enjoy the high quality Ginjo aroma and the sweetness of rice. This is the best of Doukan brand Sake.

Tasting notes: Refreshing, subtle taste of rice, and a gorgeous Ginjo aroma. A never boring Sake.

Bottle size: 720ml

RMR (Rice Milling Rate)	ALC%	SMV (Sake Meter Value)
50%	16%	+5

#### 2. JUNMAI GINJO "DOUKAN"



Yamadanishiki is milled to 55%, and the Sake is matured for a length of time under low temperature. Dry, full of bouquet and Umami of rice flavor.

Tasting notes: Fruity and hints of pear, plump and sweetness of rice flavor.

Bottle size: 720ml (In gift boxes)

RMR	ALC%	SMV
55%	15%	+4

#### 3. JUNMAI GINJO "FUJIGURA"



A Junmai Ginjo using Sake variety rice of Shiga Prefecture. It has elegant Ginjo aromas and well-balanced acid.

Tasting notes: Elegant Ginjo aroma with nose of apple, good balanced acid, Umami and sweetness of rice.

Bottle size: 720ml

RMR	ALC%	SMV
60%	15%	+4. 3

#### 4. JUNMAI GINJO HARÉBARÉ "THE BLUE SKY"



A Junmai Ginjo with elegant Ginjo aroma and a gentle mouthfeel. A well-balanced Sake. Gorgeous aroma with crisp acid that delivers a light body. Recommended as a daily drink during meal.

Tasting notes: Elegant Ginjo aroma with nose of apple, crisp acid, light body.

Bottle sizes: 720ml

RMR	ALC%	SMV
60%	15%	+2. 6

### 5. TOKUBETSU JUNMAI "DOUKAN BUSHO LABEL"



A Tokubetsu Junmai using Sake variety rice of Hyogo Prefecture only. Texture is smooth and soft, clear and light taste. A never boring drink.

Tasting notes: Elegant Ginjo aroma, clear and light body.

Bottle size: 720ml

RMR	ALC%	SMV
60%	15%	+3

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