

Contract-farmed rice Mizuo  
is made from

## Kinmon-nishiki

Originated in Kijimadaira village in Nagano prefecture, "Kinmon-nishiki" is a rare kind of sake rice still grown in the area. It is Nagano's highest-quality sake rice, a hybrid of "Yamada-nishiki" as its father and "Takane-nishiki" as its mother, and grown organically with reduced use of agricultural chemicals.



The sake from "Kinmon-nishiki" is known to have this particular rich flavor with depth and a nice aftertaste that is created through the process of careful storing and maturing.

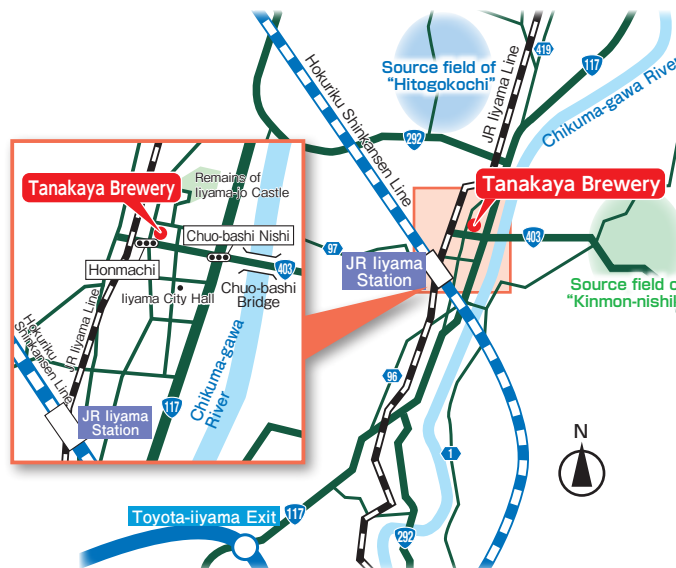
## Hito-gokochi

"Hito-gokochi" is another high quality sake rice originated in Kijimadaira village in Nagano prefecture. Most of the "Hito-gokochi" Mizuo is made from is produced by contracted farmers in Kijimadaira village and Iiyama city, and the grains are bigger than the ones grown in other areas. Together with the farmers, year by year, we revise the production methods to enhance the quality. The sake from "Hito-gokochi" typically has a straightforward and strong aroma with rich flavor.



### Access to the brewery

- 15-minute drive from Toyota-iiyama Exit
- 15-minute walk from JR Iiyama station.



明治初年創業

株式会社 田中屋酒造店

Tanakaya Brewing Company, Ltd.

Since 1873

Iiyama 2227, Iiyama City, Nagano, 389-2253, Japan  
TEL+81-269-62-2057 FAX+81-269-62-1203  
HP <http://www.mizuo.co.jp>  
e-mail [info@mizuo.co.jp](mailto:info@mizuo.co.jp)



The Grand Prize Winner of  
Kanto-shinetsu\* Sake Awards  
83th

### Exquisite sake from Oku-shinano

The natural spring water in Nozawa-onsen village at the foot of Mt. Mizuo is used to make our local sake, Mizuo. As Mizuo (水尾) stands for "water source," it is a plentiful spring that gushes water all year around. This special water is famous for its clear and sweet flavor and is indispensable for making Mizuo, known for its rich flavor, aroma, and pleasant aftertaste.

\*in the area of Nagano, Niigata, Gunma, Saitama, Tochigi and Ibaraki



## ■ Our Policy: Stick to fundamentals, Stick to handmade sake.

Use good water, good rice, and follow the basic brewing procedures to make good sake for our customers to enjoy. That is why we use limited *gentei kyusui* (literally, limited water absorption) method, handmade all koji (rice malt) by *hako-koji* method, and limit the volume of preparation up to 1,500 kg in order to maintain uniform temperature, which is something that only a small brewery like us can do.



Second floor of the brewery

## ■ Our environment: With great nature of Oku-shinanosake.



Brewery covered with snow

We are situated in an old town in Iiyama, Oku-shinano at the northern tip of Nagano prefecture, a snowy region with annual snowfall of over 2 meters. Our sake is made in a brewery covered with snow. Natural spring water from Mt. Mizuo from 15km away is used to prepare the sake. Our highly experienced and knowledgeable local brewers and workers produce 800 koku of sake every year. Literally, this is the sake blessed by the nature of Oku-shinano.

## ■ Brewers and workers:

Local brewers and workers from Iiyama

Since rice malt and yeast are living, we need to "live together" with them to make a good sake. Our sake is brewed by local brewers who take good care of sake in early mornings and late nights.



Brewery

## ■ Ingredients: High-quality, Nagano-grown sake rice



Malt made of Nagano-grown rice

Two kinds of 100% Nagano-grown, contracted-farmed sake rice are used for our sake: Hito-gokochi and Kinmon-nishiki; both of which are farmed within 5km of the brewery. Hito-gokochi is grown in Iiyama, developed in Nagano. Kinmon-nishiki is a rare kind of sake rice grown locally in Kijimadaira village. We are striving to make original, unique sake using local ingredients.

## ■ Craftsmanship & Solid Skills: Every product made with love

Our sake Mizuo won the Grand Prize at Kanto-shinetsu Sake Awards 2012. We consider awards part of our research and so we focus on its applications. All the techniques developed and shown in the awards such as limited water absorption process, rice malt production methods, *moromi* (fermenting mash) maintenance, *joso* (filtering) process, and cooling process after heat treatment, etc.



## ■ Mizuo Junmai Daiginjo

水尾 純米大吟醸



100% Kinmon-nishiki from Kijimadaira, Nagano is used.

By fermenting at low temperatures, handmade all the way, this sake has the delightful and elegant flavor and aroma out of Kin-nishiki rice and you can never get tired of it.

1.8L 720ml

## ■ Mizuo Junmai Ginjo 水尾 純米吟醸



100% Kinmon-nishiki from Kijimadaira, Nagano is used.

This sake has a colorful, elegant flavor and aroma. Enjoy the Kinmon-nishiki's rich and profound flavor followed by Mizuo's clear aftertaste.

1.8L 720ml

## ■ Mizuo Tokubetsu Junmaishu

Kinmon-nishiki Jikomi

水尾 特別純米酒 金紋錦仕込



100% Kinmon-nishiki from Kijimadaira, Nagano is used.

Enjoy Kinmon-nishiki's dry and simple and yet rich and profound flavor.

1.8L 720ml 300ml

## ■ Mizuo Daiginjo

水尾 大吟醸

100% Kinmon-nishiki from Kijimadaira, Nagano is used.

By fermenting at low temperatures, handmade all the way, this sake has a colorful and profound flavor and aroma. Enjoy the refreshing and smooth taste.

1.8L 720ml



## ■ Mizuo Ichiaji

水尾 一味

100% Hito-gokochi from Iiyama, Nagano is used.

Enjoy the dry and simple and yet rich and refreshing flavor of Junmaishu. Tastes great chilled and *atsukan* (heated). Enjoy the powerful taste. Goes well with various meals, excellent with Japanese cuisine.

1.8L 720ml 300ml



## ■ Mizuo Tokubetsu Honjozo

水尾 特別本醸造

100% Hito-gokochi from Iiyama, Nagano is used.

Enjoy the rich aroma and dry flavor. Well-balanced sake that goes well with various meals. Tastes great chilled and heated.

1.8L 720ml



## ■ Mizuo Karakuchi

水尾 辛口

100% Hito-gokochi from Iiyama, Nagano is used.

Standard line of Mizuo brand with dry and light flavor. Very popular among locals. Refreshing and enjoyable aroma. Tastes great chilled and *atsukan* (heated). Enjoy our high-quality standard of Mizuo backed by solid craftsmanship.

1.8L 720ml 300ml 180ml

