



This is a new fruity sake
made by single-stage brewing

The snowiest town in the world
Tsunan Town, Niigata Prefecture
Naeba Sake Brewery Co.



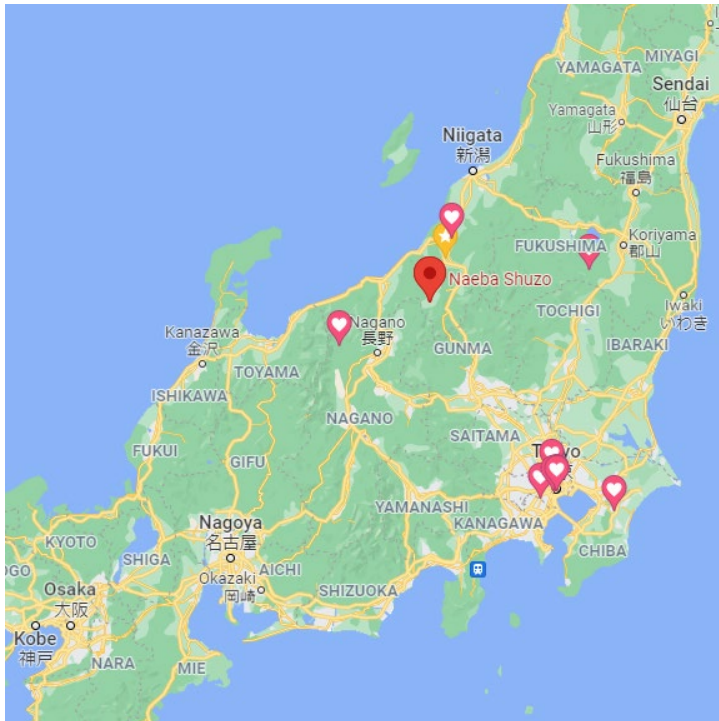
kamosu
mori



Exterior of Naeba Brewery



Koei Shimbo
President



Tsunan Town, Niigata Prefecture

Our company was founded in 1907 and has been a favorite sake brewery for 115 years. The production volume of our brewery is 1,000 stones (180 kl).

Tsunan is one of the snowiest towns in the world, with about 3 meters of snowfall every year, and is blessed with clean and abundant water.

The Naeba Ski Resort, where the Ski World Cup is held, is world-famous.

Based on the techniques of the Echigo-Toji brewery, which have been built up over the course of history, we are working to create a new type of sake that is of high quality and has the elegant ginjo aroma, sweetness of rice, and freshness that is required in the current age.



Kamosu Mori	Jyunmai dai-ginjo
Retail price	2,000 yen
rice production area	Niigata prefecture
brewer's rice	gohyakumangoku kosiibuki
Rice polishing ratio	50%
alcohol	14%

A fresh, new type of sake featuring 1-stage brewing, unfiltered raw sake, and bag squeeze. This is a type of sake with an elegant ginjo aroma in the “Kamosu Mori” series. It has a sweet aroma like grape and pineapple, and a sharp acidity like yogurt. It goes well with hamburgers, blue cheese, and tiramisu. Since the yeast is still alive in the bottle, you can enjoy a slight effervescence like champagne. Enjoy it well chilled at about 4 degrees Celsius.



Kamosu Mori	Jyunmai-ginjyo
Retail price	1,500 yen
rice production area	Niigata prefecture
brewer's rice	gohyakumangoku kosiibuki
Rice polishing ratio	60%
alcohol	14%

A fresh, new type of sake featuring 1-stage brewing, unfiltered raw sake, and bag squeeze.

It is a mellow and powerful type of sake in the "Kamosu Mori" series.

It is fresh and juicy, with a gassy, popping sensation that is typical of raw sake.

It has a sweet aroma reminiscent of pear and lychee, and the acidity tightens the aftertaste.

We recommend pairing it with aperitifs and after-dinner drinks, as well as pizza and pate de campagne. Chill to about 4 degrees and enjoy.



We received a high evaluation from Mr. Kai of the very influential "Sake Lab".

<https://www.youtube.com/watch?v=SnECQoJTJ2Y>

The quality of our sake, which is unprecedented due to its 1-stage brewing process, has been recognized and is increasingly being featured on SNS. In the last three months, we have received more than 100 new orders from the famous Japanese department store Ginza Matsuya and other leading sake retailers in Japan. We would like to develop and sell high quality sake and expand our sales to the global market.



It was highly evaluated as the best sake in Niigata Prefecture by "Nihonshu SAKE CHANNEL".

<https://www.youtube.com/watch?v=g4XYN9omJhM>



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Thank you very much.

We look forward
to doing business
with you.



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