



classic

Yamahai-shikomi
Junmai-shu

Rice: Gohyakumangoku
Rice Milling Rate: 60%
Yeast: FK-301
Alcohol: 17%
Sake Meter Value: +1
Acidity: 1.7



premium

Junmai Daiginjo

Rice: Yamada Nishiki
Rice Milling Rate: 50%
Yeast: FK-501
Alcohol: 15%
Sake Meter Value: 0
Acidity: 1.3



sweet

Junmai Ginjo

Rice: Gohyakumangoku
Rice Milling Rate: 50%
Yeast: FK-501
Alcohol: 15%
Sake Meter Value: -18
Acidity: 2.8

Slight citrus aromas lead to an initially rich flavor suffused and surrounded by a cleansing acidity. Plenty of buried aromas and a slight sweetness in the middle, but the bright acidity makes the flavor smooth and dry in the finish. This sake goes well with various kinds of seafood and western nibbles as well.

The light, gentle aroma of melon and strawberry has a charming, sweet touch, and this plays well against the slight bitterness suffusing the flavor. The delicately interlacing flavor elements pair well with a wide range of food.

Full of aromas reminiscent of apple and melon in the mid-palate, and a pleasant contrast between waves of vibrant sweetness and a light, spritzy acidity. The balance between the elegant sweetness and clean acidity ties it all together.

mana
1751

unblended unfiltered undiluted pure rice sake



This sake is the result of a combination of human effort, nature and truth.

It is a pure and unadulterated sake that has been brewed in earnest using only the absolutely necessary steps, and nothing more.

Mana1751 is a single-batch unfiltered junmai genshu.

This means that the tank in which this sake was brewed was not blended with other tanks of the same grade, making this sake unique. It has not been charcoal filtered nor diluted with water.

Kuramoto – Toji: Keisuke Izumi

Keisuke Izumi studied fermentation, sake brewing and microbiology at Tokyo Agricultural University and the National Tax Administration's Brewing Research Center. In 1998 he took over Manaturu Shuzo as president, and from 1999 he also took over as the toji (brew master). The very first ginjo that he brewed as toji won the top score in the prefectural sake tasting that year. He then won gold medals in the Kanazawa Regional Tax Division New Sake Tasting competition and the National New Sake Tasting Competition, immediately thrusting him into the limelight. His sake has won many awards since then.

Designer calligrapher KEIshun

Studied from the young age of four under the mentor calligrapher keika. In the year 2000, her mentor Keika conferred her full mastership as heir under the newly appointed name of KEIshun. Then in 2007, thanks to years of artistic presentations and collaborations, she established and executed the very first original "Woman Body, Man Body" calligraphy performance in history. KEIshun understands that through her own expression and methods, it is her mission as a calligrapher to promote Japanese traditions to the upcoming generations. <http://www.keishun.jp>

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Echizen Ono, the City in Which our Kura is Located.

Echizen Ono is in the central part of the western area of Japan, in the inland part of the section known as the Hokuriku region. It is a town steeped in history and culture and is sometimes referred to as “little Kyoto.” It is a triangular valley surrounded on all sides by mountains that are a thousand meters high. The region is famous for both its sake rice production and its water, which has been nicknamed Oshozu and is known as one of the 100 best water sources in Japan. These, combined with the cold and snowy winters, make it a wonderful place about which it has been said “this place was created for making sake for the gods.”



Mana1751 is brewed by Manaturu Brewing Company.

Our brewery was founded in 1751 in the city of Echizen Ono. We are a small brewery that eschews machines and does everything by hand. All of our sake is made using traditional methods we have maintained over the years, and it is all made to ginjo specifications and standards. We strive to make innovative sake with a new flavor profile.



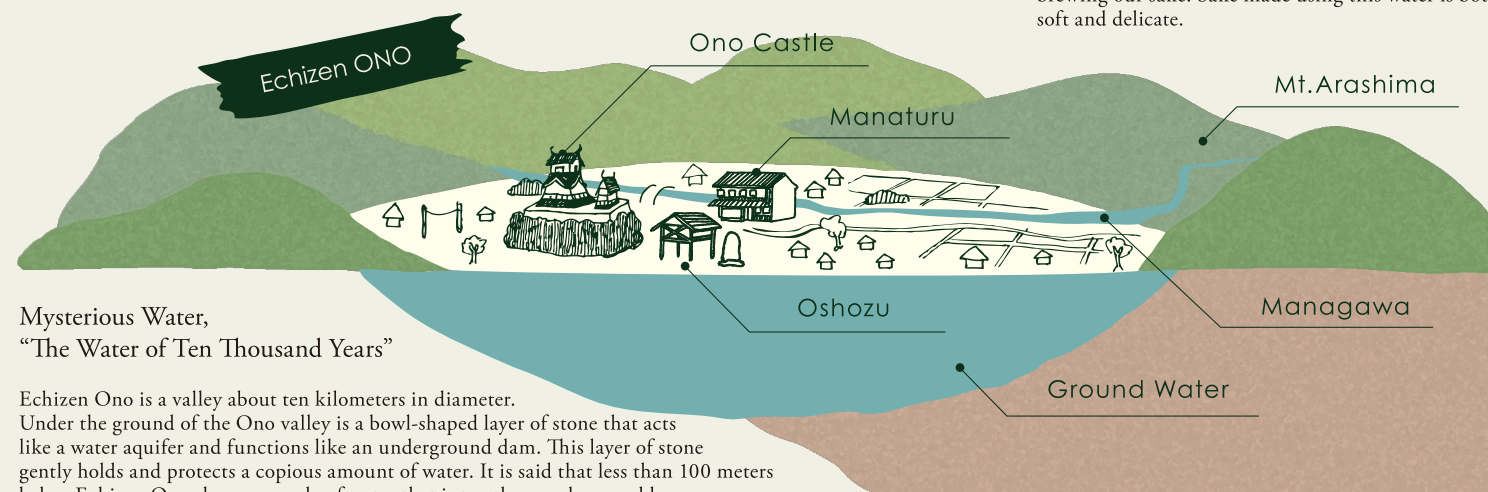
The Managawa river, the source of our outstanding water.

The Managawa river, from which our company takes its name, runs north and south through Echizen Ono, and supplies us with plenty of delicious water that is used in both growing the rice and making our sake.



Oshozu: One of the Best One Hundred Waters in Japan.

The mountains of Echizen Ono have some of the most snow in Japan, with much falling and accumulating each year. This melts each spring, and after being absorbed into the ground it then rises up into wells, and it is honorifically referred to as the Oshozu of Echizen Ono. It is soft on the palate and can seem just a little bit sweet, and was once ranked by NHK (Japan’s national television station) as the best water in Japan. Long ago, only the local lords were permitted to drink it, but these days it is used as everyone’s normal drinking water, and of course, we use it in brewing our sake. Sake made using this water is both soft and delicate.



Mysterious Water, “The Water of Ten Thousand Years”

Echizen Ono is a valley about ten kilometers in diameter. Under the ground of the Ono valley is a bowl-shaped layer of stone that acts like a water aquifer and functions like an underground dam. This layer of stone gently holds and protects a copious amount of water. It is said that less than 100 meters below Echizen Ono sleeps a supply of water that is ten thousand years old.



The Brewing Personnel

Thanks to the tenacious and diligent nature of people from snowy regions like ours, a nature that makes them particularly suited to the precision and management that is necessary in sake brewing, the area has produced many famous toji (master brewers).



Sake Rice

Echizen Ono is surrounded by mountains, has great differences between the daytime warmth and nighttime cold, clean air and copious amounts of water. As such it is extremely suited for growing good sake rice and is in fact one of best places in Japan for it in terms of both quality and quantity.



The Heikedaira Forest

The aqueduct that is the source of the Managawa river is Heikedaira, a huge primeval virgin forest of Buna (Japanese Beech) trees.



Legendary Lake: Karikomi-ike

This lake is a symbol the beauty of Echizen Ono. In the autumn, the colorful foliage is beautifully reflected on the surface of the lake.



Clean Air and a Starry Sky

Far from the ocean, Echizen Ono is surrounded by rice paddies, forests and rivers and is famous for its crisp, clean air. In fact, it has even been certified by the Ministry of the Environment as being the town with the best night view of the stars in all of Japan.