



Company Information 企業情報		Place / Map 場所・地図
Iwase Sake Brewing Co.,Ltd 岩瀬酒造株式会社		Chiba 千葉県
Industry/Products 業種・商品		
Manufacturer メーカー Japanese Rice Wine (Sake) 清酒		
Company Summary 企業概要		
<ul style="list-style-type: none">300年の歴史: 1609年(慶長14年)9月、スペイン領フィリピンの臨時総督の任務を終えたドン・ロドリゴら373名を乗せた帆船サン・フランシスコ号がメキシコ(当時スペイン領)へ向かう途中、嵐に遭遇し、御宿沖で座礁しました。これを見た御宿の人たちは、初めて見る異国の遭難者たちを救出し、献身的に介抱を行ったことから日本とメキシコとの交流が始まっています。硬度240度から生まれる最高に旨口フルボディな酒、岩の井: 味わいは、酸味と米本来の甘みややさしい苦味、のバランスの良さに加えて、力強いうま味。何度も口に含みたくなる美味しさです。香りは抑えめにするにより、飲み飽きしません。料理との相性は。和食に限らず様々な食事にも合わせやすく、ワインで例えるとフルボディタイプの日本酒です。300-year history: In September 1609, the sailing ship San Francisco, carrying Don Rodrigo and 373 others after completing his duties as temporary governor of the Spanish Philippines, encountered a storm on its way to Mexico (then a Spanish territory) and ran aground off the coast of Oyado. The people of Oyado rescued the people in distress from a foreign country they had never seen before, and they devoted themselves to caring for them, which marked the beginning of exchange between Japan and Mexico.Iwanoï, the most delicious full-bodied sake produced with a hardness of 240 degrees, has a well-balanced taste of acidity, the natural sweetness of rice, and gentle bitterness, as well as a powerful umami flavor. The taste is well-balanced with acidity, rice sweetness, and gentle bitterness, as well as strong umami. The aroma is kept to a minimum, so you will never get tired of drinking it. How does it go with food? It is a full-bodied sake that can be compared to wine.		 
Established設立年		Employees社員数
1723		12

Characteristics 商品特徴	Products Photo 商品画像
<p>Japan's hardest water240: Because Iwase Sake Brewery is located near the coast, the groundwater used for sake brewing passes through a stratum of seashells. In other words, it is one of the hardest water in Japan with high mineral content. This is the hardest water in Japan and is used for sake brewing. This hardness is extremely important for sake brewing. The higher the hardness, the higher the fermentation power of the yeast and the easier it is to produce a high alcohol content sake with a sharp taste.</p> <p>Brewed with very hard water (hardness 240) and traditional Yamahai method. Full-bodied, rich flavor with pronounced umami. Slightly higher alcohol content (17%) than typical sake. Designed to make an impact in markets where high-alcohol beverages are popular, such as Brazil and Colombia. Supports the company's goal of expanding into new South American markets.</p> <p>日本屈指の硬水240: 岩瀬酒造は海岸近くに酒蔵があるため、酒造りに使用する地下水は、貝殻の地層を通る。つまり、ミネラルを多く含んだ日本屈指の硬水。これを酒造りに使用している。この硬度は酒造りにとって極めて重要で、硬度が高いほど酵母の発酵力を高め高アルコール度の切れの良い酒に仕上がりになりやすい。一般的な清酒より高めのアルコール度数17%。ブラジルやコロンビアなど、高アルコール飲料が好まれる市場で存在感を発揮。南米の新規市場開拓に向けた商品設計。</p>	 
Message to Latin America 中南米へのメッセージ	Shelf Life 賞味期限
	Exported Countries 輸出国
	USA, Taiwan, Hong Kong, France, Singapore, United Kingdom, Germany, Macau, Belgium, Switzerland, Australia
Contact Information 連絡先	Price Information / Notes 価格情報・備考
<p>氏名: 石崎やよい ISHIZAKI YAYOI</p> <p>役職: 海外担当 Sales Manager</p> <p>E-mail: yayoi.gt11@gmail.com TEL: 09067151352</p> <p>URL: https://www.iwanoi.com/</p>	