

OTA SHUZŌ

太田酒造



The Ota family has a long history in the Shiga prefecture, going back to the early 1600's when they were relocated by the reigning feudal power at the time to protect the Tokaido high road. Their sake brewery was founded in 1847 and has been built on the idea of local production and local consumption. Named after their famous Samurai warrior, poet, and eventual monk ancestor Dokan Ota, the sakes of Ota Shuzo are made with organic rice from their own farm in Kusatsu City (they also organically farm grapes and produce wine at their own winery, Ritto).

Dokan Umeshu



Region: Shiga

Rice Variety: Yamadanishiki

Type: umeshu

ABV: 13.5%

Ingredients: rice, water, kōji, green ume — nankobai (from Wakayama prefecture) and fukui (from Fukui prefecture), rock sugar

Brewing: 1-year-old sake is infused with ao-ume (green ume) and korizato (rock sugar) for six months, then bottle aged till release.

Serving Temperature: all temperatures