

## Tsurunoe

Tsurunoe is a small, very traditional brewery founded in 1794. It was originally intended for making miso and soy sauce.

Tsunroe is located in Aizu Wakayama in the Fukushima Prefecture, where distinct seasonal weather (heavy rain, cold & snowy winters, hot & humid summers) leads to the growth of some of the best rice in Japan.

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The water is classically soft, and they use only locally grown rice. No modern machines are used – their sakes are truly handmade. Toji Yoshimasa Sakai's technique is reflected in the sake's big & long-lasting mouthfeel, yet delicate style. Aizu Chushou sake are aged, blending older sake with newer sake, allowing the sake to become more sweet and flavorful.