

果香圓潤的味道及芳醇的香氣簡直可媲美夏多內白酒! 歷經了13年的歲月開發出的新日本酒

Fruity taste and mellow scent are like Chardonnay! It is a new sake that we have spent 13 years in development.

其顏色之所以呈現黃金色,是因為不使用酒米(清酒的原料),而是使用日本 自古以來所使用的紅米・綠米來釀造。不只是味道,更為了追求顏色及香氣 而歷經了13年的時間開發,最後才成功做出了這款味道有如水果酒般清新舒 爽,酸味中還帶點甘甜,有如夏多內白酒的日本酒。這是一款創造出叫做 "ANCIENT RICE WINE"的革命性新商品。

It has beautiful gold color because it is made from ancient Japanese red rice and green rice without using sake rice. We were particular with not only taste but also color and flavor which took us 13 years to complete. It has a refreshing acidity like fruit wine, and the refreshing sweetness is like Chardonnay wine. It is an innovative product that created a new field called "ANCIENT RICE WINE".



愛米魅 金之純米酒

內容量 720ml/200ml

I MY ME Golden Pure rice sake Contents: 720 ml .200 ml



純米吟醸 門外不出 55

這是連酒的釀造地櫪木縣都幾乎搶不到的超人 氣純米吟釀酒。口感溫和, 入口後的餘味後勁 很強, 非常適合在用餐時飲用。

內容量 720ml / 200ml

Junmai Ginjo Mongai Fushutsu55

It is a popular pure rice ginjoshu that is consumed mostly in Tochigi Prefecture where sake brewers are. The taste is smooth and aftertaste is refreshing, so it is also suitable for sake drunk during the meal. Contents: 720ml, 200ml



愛米魅 草莓酒

以愛米魅為原型所製造的高級利口酒。使用櫪 木縣有名的 "とちおとめ" 草莓。 靠著日本草莓 特有的甘甜味、相當受到女性顧客的歡迎。

內容量 720ml/200ml

I MY ME Strawberry sake

Luxury liqueur based on "I MY ME". We use brand strawberry, "Tochiotome", because of the sweetness peculiar to lapanese strawberries, it is very popular

Contents: 720ml, 200ml

可提供促銷用 POP



銷售・表彰等業績 -



銷售據點

Crowdfunding(群眾集資)

[Sales results] Crowdfunding

日本国内銷售

自家公司直銷處,酒類量販店。 百貨公司

[Domestic sales]

Direct sale place, liquor store, department store

獲獎情況・媒體報道

2017年櫪木縣設計大賽優秀獎 2017年日經新聞・讀賣新聞 2018年 dancyu 等多家媒體報導

[History of awards/Media] 2017 Tochigi Design Award

Excellence Award 2017 Nikkei Newspaper · Yomiuri

Newspaper Many media achievements such as

海外銷售

自 2018 年開始向台灣出口

[Overseas sales]

Started shipping to Taiwan from 2018

公司概要

Company Outline

西堀酒造株式會社 (櫪木縣小山市)

Nishibori Shuzo Co.,Ltd. (Oyama city, Tochigi, Japan)

https://nishiborisyuzo.com

創立 147年 兼具傳統及革新的酒藏

西堀酒造是設立於 1872 年,並被指定為國家登錄有形文化財產的酒藏。從一開始 在櫪木縣自產自銷名牌酒「門外不出」,到後來取得釀造許可,朝向日本最初的"透 明酒缸釀造酒 "「CLEAR BREW」以及古代米的純米酒「愛米魅 (AIMAIMI)」 等展開。我們隨著時代的變化,靠著靈活的想像力及不斷地研究,一邊致力於挑戰 釀造出能「殘存於世人記憶」的酒,一邊致力於讓下個世代能繼承日本酒文化的發展。

2017年 「愛米魅 金之純米酒」開始販售

2017年 用紅酒杯喝的美味日本酒大獎榮獲「最高金獎」「金獎」

2018 年 榮獲 IWC2018 大會推崇酒 (Commended Awards)

2019年 全國新酒鑑評會 榮獲「金獎」

It is a brewery that has a tradition of 147 years of history and innovation.

Nishibori Shuzo is a brewery designated as a National Registered Tangible Cultural Property established in 1872. Including local sake "Mongai Fushutsu" brand of local production for local consumption of Tochigi, we are developing Japan's first patented "transparent bottle brew" "CLEAR BREW" and "I MY ME", an ancient rice pure rice liquor. We challenge "unforgettable" sake making with flexible ideas and research according to the times. At the same time, in order to develop the sake culture, we will focus on disseminating and spreading it in order to pass on to the next generation.

2017 "I MY ME Gold Pure rice sake" sales start

2017 Wine Glass Award for Good Sake Award "Best Gold Award" "Gold Award"

2018 IWC 2018 competition recommended sake (Commended Award)

2019 Japan Sake Award Gold Prize



