

Sake brewery town

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A sake brewery in Kobe Nada, a town of “nostalgia” with the scent of Japanese heart

Black walls and black tiled sake breweries line the eaves, and the sake brewing songs of Tamba and Mori echo. From the sea in front of you, the former “Nada Gogo” where the barrel kaisen departed for Edo. The “hometown of sake”, which retains the scent of the good old days, is filled with a relaxing and mellow time.

Nada Gogo is known nationwide as “Nada no Nama Ippon”. It is one of the largest brewing areas in Japan, with more than 40 brewing companies. From the east, Imazu Township and Nishinomiya Township are located in Nishinomiya City, and Kobe City has three townships, Uozaki Township, Mikage Township, and Nishigo Township, two of which are located in the ward.

The sake brewery area was severely damaged by the Great Hanshin–Awaji Earthquake, but production recovered quickly, and the current shipment volume is about 30% of the national total, of which about 16% is in Misato, Nada, which is the top of the sake industry. ..

Signboards of sake brewers lined up, a huge group of tanks for aging sake. A faint scent of sake floating in the alley.

This town is full of the unique atmosphere of a sake brewing town. Why don't you travel back in time to the “hometown of sake” where the scent of the old days continues to this day?

Why it's delicious

1. Miyamizu



The origin of the deliciousness of Nada sake is Miyamizu, the spring water of Mt. Rokko.

Discovered by Tazaemon Yamamura in Uozaki during the Tenpo era, Miyamizu is a hard water that is low in iron and rich in phosphorus, calcium, and potassium, and is suitable for producing mellow sake.

2. Yamada Nishiki

And Yamada Nishiki who grew up in the Banshu Plain. This rice is large and soft, and has a lot of starch, which meets all the requirements for making good sake. Yamada Nishiki has a solid starchy substance called Shinshiro in the middle of the grain, and when soaked in Miyamizu, it dissolves slowly, yet the shape of the rice does not collapse. It is said that the strength of this stiffness creates the characteristics of Nada sake.

3. Climate and climate suitable for sake brewing

The prerequisites for producing pure sake are the degree of milling of the rice and the low temperature. Nada Gogo uses the river that flows into the sea from the Rokko Mountains to polish rice using a watermill, and obtains rice that is so white that it cannot be done by human power. Furthermore, the cold wind of Rokko graded is affected by the inland sea. Brought together a climate suitable for cold weather.

4. Mr. Mori's technique



Last but not least is the existence of Mr. Mori, who completes sake with solid technology and teamwork. Mr. Mori is the head of the brewers who work in the sake brewery and is the factory manager. Even the owner of the brewery couldn't hold his mouth when it came to the technique. The brewers selected under Mr. Mori gathered together to work as a group, and each brewery competed for sake brewing skills. The technique has been handed down from Mr. Mori to the brewers, and to the continuous cotton and successors.

Nada sake, which is made under all of these conditions, is also called "men's sake". It is rough-cut with flavor and has a somewhat rough and masculine texture, and it has a firm waist, so it came to be called by this name. However, the quality of this sake also improves in the fall after being stored and aged in the summer, and the liquor quality is further improved along with the aroma that has become more mature and mellow. The quality of sake is harmonious, refreshing and mellow. This is the so-called "autumn sunny" and "autumn rising", and it has been a major feature of Nada sake that has not been seen anywhere else since ancient times as "one raw Nada".