

伏水藏

FREE SAKE TASTING MONITOR TOUR TO KIZAKURA BREWERY!

Want to know more about sake? There is a chance to join a FREE monitor tour to visit Kizakura Brewery's new "Fushimigura" brewery with full explanation on sake making, followed by sake tasting!

This session is about whether the difference in sake rice gives different impression on foreign people who are used to wine terroir. The participants are asked to fill in the questionnaire and give opinions on the sake made with different sake rice, two of which is local to Kyoto (Iwai, Kyo-no-kagayaki). Every explanation will be given with full English interpretation. All the sake are provided FREE on condition that the participants submit their questionnaire and give their opinion freely.

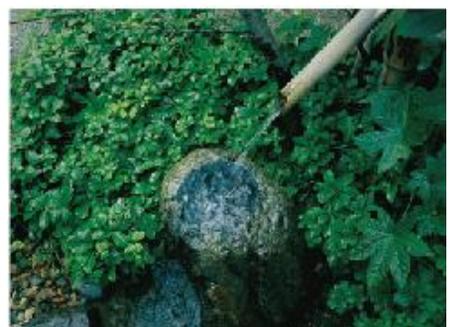
DON'T miss the chance to know a great deal about sake in Fushimi!!
(For the participants who desire to have lunch at Fushimigura restaurant there will be an additional transfer bus service from Chushojima station North exit on 12:00. Please note that lunch fee is billed at cost.)

DATE: Tuesday, July 11

VENUE: Kizakura Fushimigura

(53 Shimomisu-Kajiwara-cho, Yokooji, Fushimi-ku, Kyoto)

MAX.NUMBER OF PARTICIPANTS: 20 people (limited to non-Japanese people)



Kizakura Co., Ltd.

53 Yokooji Shimomisukajiwara-cho, Fushimi-ku, Kyoto 612-8242
<http://www.kizakura.co.jp/>

TIMETABLE:

- 12:50 Meet at Chushojima Station (Keihan Line) North Exit
(11:50 For those who want lunch at Fushimigura restaurant : reservation needed.)
★ Shuttle bus service (Chushojima station-Kizakura Fushimigura) is available
- 13:00-14:00 Fushimigura brewery visit
(Guided by sake professional in Kizakura with full English interpretation)
- 14:00-14:30 General presentation on sake
- 14:30-15:00 Tasting three junmai ginjo sake of different sake rice (Yamadanishiki, Iwai, Kyo no Kagayaki), with three more tasting with Iwai junmai ginjo on 10°C (cold), 20°C (room temperature), 45°C (nurukan) to present the difference in temperature
→ light nibbles for the sake will be provided.
- 15:00-16:00 Asking the participants to fill in the questionnaire, followed by Q&A session, giving opinion to the kura people what they think about the sake
- 16:15 Return bus service to Chushojima station

APPLICATION: Please e-mail fujiwara_hisashi@kzkappa.co.jp clearly indicating the following (1) Name (2) number of people joining (3) contact number (mobile) or e-mail (4) reservation for lunch if needed.

Please scan the QR code ➡



★ This is a joint subsidiarized project by Kizakura Brewery, Kyoto Municipal Institute of Industrial technology and culture, Kyoto Prefectural University.

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“Fushimigura” brewery HP
(Japanese Only)