



Award winning Hanazakari brewery was founded in 1898 in Gifu prefecture on the banks of the beautiful Kisogawa river.

They continue to use many traditional techniques that are rarely used by brewers these days.

They slow drip the sake through mesh bags with pressure from bamboo shoots and they are the only brewer in Japan to continue to use a manually operated press. These time consuming techniques produce the finest sake with a distinct flavour.

#### ARTISAN SALES POINTS

*Specially made Koji by box method.*

*Traditional time consuming brewing techniques.*

*Traditional manual press*

#### CEO PERSONAL MESSAGE

*"Every drop is a symbol of Every drop is a symbol of our happiness and dedication.."*

Hanazakari Base taste

*Clean, deeper sake flavour*