

OBATA SHUZO MANOTSURU Kanadel Orikarami pizzicato



Aiming Sustainability

“KANADEL” is made by using local resources and renewable energy from the solar panels at Obata Shuzo’s 2nd brewery, Gakkogura.

It has a light, bouncy, slightly effervescent quality (pizzicato). It is brewed using the low-alcohol method and stored for a while in its unpasteurized state, without being oribiki (removal of sediment), to allow a light secondary fermentation to take place in the bottle.

Chill it well and enjoy the refreshing & light slightly cloudy sweetness and acidity.

In 2014, Obata shuzo renewed a closed school, which was described as “the elementary school with the most beautiful sunset in Japan,” as a sake brewery and turned into Gakkogura. Gakkogura is sustainable brewery circulating resources, energy and people.

Rice Polishing Ratio: Koshitanrei 50 %

DRY / SWEET : SMV -10 (SWEET)

Acid: 1.6

Pairing : prosciutto, white sausage, cheese and desserts etc.

Niigata Prefecture