



大雪山の酒

溪



We have brewed sake with passion and devotion

since the company's establishment in 1898, exclusively using the rich natural resources of Azumino, Nagano in the centre of Japan.

Our name, Daisekkei comes from the magnificent snowy gorge (大雪山 or Daisekkei) located in the Northern Japanese Alps.



DAISEKKEI

The philosophy of sake making

Our product reflects the skill and knowledge only obtained from many years' experience, combined with the latest brewing equipment.

At Daisekkei, the master brewer and his team work to make sake utilising the extensive knowledge and experience that can only be gained from many years work in the craft. Techniques are traditional but we use the latest technologies to produce premium products.



Daisekkei • " Alps Ginjo (Nama-chozo Sake) "

We are proud to introduce the Daisekkei Alps Ginjo (Nama-chozo Sake), which won Gold at the prestigious International Wine Challenge 2023, earning the Trophy for Best in Category.

Crafted using 100% Miyama Nishiki rice from Azumino, Shinshu, and brewed with the pristine subterranean water of the Northern Alps, this ginjo sake embodies the blessings of nature, carefully nurtured to perfection.

It is a refreshing, fruity, and elegantly aromatic sake that reflects the charm of Shinshu, with a light and crisp profile highly favored by women as well.

Recognized globally as the top-tier ginjo sake, this masterpiece is a testament to excellence in brewing.

Details

Ingredients	Rice (Nagano Prefecture), rice malt (Nagano Prefecture rice), brewing alcohol	Rice name used (polishing ratio)		Miyama Nishiki (55%)
Alcohol content	15%	Sake Meter Value (SMV)		+3.0
Volume		1.8L	720ML	
Carton availability		No	Yes	No
Price				
JAN Code		4905829120808	4905829122307	4905829142305
Packaging/Quantity		6 bottles	12 bottles	
Single bottle weight		2.8KG	1KG	
Case weight		18KG	12KG	
Case dimensions		270×390×415	275×360×330	

The IWC TROPHY seal below is attached to a bottle.



Daisekkei • " Tenka Junmai Ginjo Yamadanishiki

We are delighted to introduce Daisekkei's latest product, **Tenka Junmai Ginjo Yamadanishiki**.

This Junmai Ginjo sake is crafted using Yamadanishiki rice grown in Nagano Prefecture. It boasts a vibrant aroma reminiscent of freshly picked strawberries and apples, complemented by the smooth texture imparted by the pristine brewing water.

The sake offers a refined sweetness and refreshing, lively acidity, leaving a sophisticated and pleasant aftertaste. It is a perfect choice for those who appreciate a well-balanced and elegant drinking experience.

As a **Nama-chozo** sake (pasteurized once), it is suitable for distribution at room temperature, though we recommend refrigerated storage to maintain its quality.

Details

Ingredients	Rice, rice malt	Rice name used	100% Nagano-grown Yamadanishiki
Alcohol content	15%	Polishing ratio	59%
Sake Meter Value (SMV)	−4	Acidity	1.3
Yeast:	High ethyl caproate-producing yeast		
Volume	1.8L	720ML	
Price			
JAN Code	4905829136205	4905829136229	
Packaging/Quantity	6 bottles	12 bottles	
Bottle dimensions	110×110×410	80×80×300	
Case dimensions	270×390×415	275×360×330	
Case weight	18kg	15kg	

Note: No dedicated box is available.



Daisekkei • "Yuzu Sake" liqueur,

We are excited to announce the release of our new "Yuzu Sake" liqueur, crafted with Daisetsukei Junmai Sake and premium domestic yuzu juice.

Yuzu, a beloved ingredient known internationally by the same name, has been gaining significant popularity in recent years. Responding to customer requests, we have created a rich Japanese liqueur that captures the refreshing aroma and vibrant fruity essence of yuzu.

The elegant flavor, made possible by the Junmai sake base, shines whether enjoyed on the rocks, with soda, or however you prefer.

Details

Ingredients	Sake (domestically produced), yuzu juice, sweeteners	Sake used	Kaze Sayaka Junmai Sake (100% Azumino-grown Kaze Sayaka rice)
Alcohol content	8%		
Volume	500ml		
Price			
JAN Code	4905829310902		
Packaging /Quantity	Cardboard box containing 12 bottles		

Note: No dedicated box is available.



Just as I thought, this is the best.



We have created a rich Japanese liqueur that captures the refreshing aroma and vibrant fruity essence of yuzu. Yuzu, a beloved ingredient known internationally by the same name, has been gaining significant popularity in recent years.

The elegant flavor, made possible by the Daisekkei Junmai sake base, shines whether enjoyed on the rocks, with soda, or however you prefer.



Daisekkei ・ "Ichigo Sake" liqueur,

We are pleased to introduce a liqueur made with "Natsuaki Ichigo" (summer-autumn strawberries) grown in Azumino Nagano prefecture.

Compared to "winter strawberries," "Natsuaki Ichigo" is characterized by its stronger acidity, making it ideal for use in sweets and processed products. In recent years, demand has grown, and in Azumino, the number of producers has increased, turning it into one of the area's specialty products.

This trending "Natsuaki Ichigo" has been paired with the pure rice sake "Kaze Sayaka," cultivated by the young farmers of "Azumino.come," resulting in a liqueur born in Azumino.

Enjoy this liqueur on the rocks, mixed with soda, or even with milk for a delicious experience.

Details

Ingredients	Junmai Sake (pure rice sake), Strawberries (grown in Azumino), Sweeteners, Antioxidant (Vitamin C)	使用 Sake used	Kaze Sayaka Junmai Sake (100% Azumino-grown Kaze Sayaka rice)
Alcohol content	8%	Strawberry Usage Ratio:	33% (by weight)
Volume	500ml		
Price			
JAN Code	4905829310605		
Packaging /Quantity	Cardboard box containing 12 bottles		

Note: No dedicated box is available.



Just as I thought, this is the best.



Summer & Autumn
Strawberries



This liqueur is crafted by blending our Junmai sake, made from the "KAZESAYAKA" rice variety, with "Summer & Autumn  Strawberries," both harvested in Azumino, Nagano Prefecture.

The liqueur contains approximately 30% real strawberries per bottle! Enjoy it straight, over ice, mixed with milk, or topped with soda.

Daisekkei • "Mashiro Sake" liqueur,

We are pleased to introduce a new product, **Daisekkei's "Mashiro Sake" (Liqueur).**

With its faintly white appearance reminiscent of "snow," as reflected in the name "Daisekkei," this liqueur is a refreshing new option. Its balanced sweetness and tartness make it particularly appealing even to those who don't usually drink alcohol.

Chill it slightly and enjoy the natural sweetness of rice in every sip.

Details

Ingredients	Sake (Domestic Production), Sweeteners / Citric Acid	Base Sake	Junmai Nigori Sake (Unfiltered Pure Rice Sake)
Alcohol content	8%		
Volume	500ml		
Price	Refer to the attached sheet.		
JAN Code	4905829313002		
Packaging /Quantity	Cardboard box containing 12 bottles		

Note: No dedicated box is available.



Just as I thought, this is the best.



This is a new type of liqueur with a faint, white hue reminiscent of "snow," as depicted in the name Daisekkei sake brewery.

With a refreshing balance of acidity and sweetness, it tastes just like a lactic acid drink! At a low alcohol content of 8%, it's perfect even for those who don't usually drink alcohol. Serve slightly chilled and enjoy the gentle sweetness of rice.

池留本店

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OFFICIAL EXPORTER

- SANSHORAKU Sake Brewery TOYAMA Prefecture
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