

※ 澤之鶴

Sawanotsuru Co., Ltd. URL: <http://www.sawanotsuru.net/>

Sawa no Tsuru was established in 1717 at the Land of Nishigo, one of the five places in Nada Gogo.

It is the year under the rule of the 8th Shogun, Tokugawa Yoshimune, who ordered Ookaechizen to serve as Edomachi's Magistrate. 290 years since then, we have succeeded the sake culture, keeping committed to high-grade sake and focusing on the creation of new sake cultures.

Our "Sawa no Tsuru Deluxe" has been exported to America even prior to the World War II, and its unchanging taste and design has been favored since then. Sawa no Tsuru is known to be made at Japan's greatest refined sake production area called "Hyogo prefecture Kobe city Nada-ku Nishigo," near the coastlands. The open sea is fit for sake production, where the neighboring districts are Rokkosan's (mountain) natural water, "Miyamizu," and "Yamada Nishiki," which is popular for its raw rice that is ideal for brewing. Thanks to "Miyamizu," Sawa no Tsuru's sake is attributed to its powerful and distinct flavor.

沢の鶴が灘五郷の一つ西郷の地に創業したのは享保2年（1717年）。八代將軍徳川吉宗の治世下で、おなじみ大岡越前が江戸町奉行に命ぜられた年です。以来約290年、美酒の追求と酒文化の継承、新しい酒文化の創造に注力しています。

アメリカへは戦前より輸出を開始し、当時から輸出されている「沢の鶴デラックス」は、味もデザインも昔と変わらぬまま今もご愛顧頂いています。

沢の鶴は日本最大の清酒の産地として知られる兵庫県神戸市灘区の「西郷」と呼ばれる海沿いの地に在ります。灘は酒造りに適した六甲山系天然水「宮水」や、酒造好適米の「山田錦」が近隣の播州地区で取れることでも有名です。沢の鶴の酒が力強いしっかりとした味わいなのはこの「宮水」のおかげです。



Sawa no Tsuru Deluxe

Junmaishu,
15.5% Alcohol,
720 ml

You can enjoy its
tender taste and
mild rice flavor.

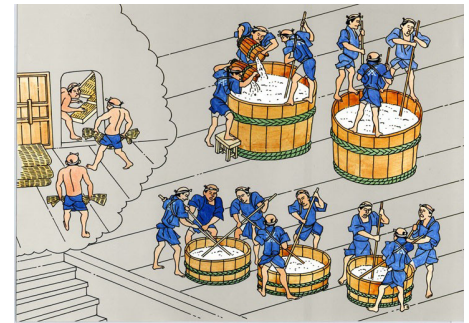
沢の鶴 デラックス
純米酒, ALC.15.5%, 720ML
優しい口当たりと、お米由来のまろやかでコクのある風味が楽しめます。

Closing (work) Song

The sun shines at the end of this mountain. My workload piles like a small hill.
When the sun sets, I turn the lights on. When I get close to my wife who is waiting for me, I will finish my work. When we are done, let's drink the sake we've long awaited for.
My, what a wonderful result!

唄に込められた杜氏の想い ~仕舞唄~

お日はちりちり山端にかかる わしの仕事は小山ほど
お日が暮れたら明かりをつけて 親の名付けの妻を待つ
近く寄りたらその間に仕舞て 仕舞て飲ましょぞ長酒を
何んと長酒待ちかねました 此れはお仕上げかお目出たい



This song was sung by the workers before everyone's much anticipated lunch and dinnertime. They sang about the thoughts of their distant wives and wishes to quickly finish work and drink the sake. Not only was it sung to enliven up their duties, but it also served as a way of keeping track of the time since there were no clocks back then.

この唄は楽しみな夜御飯と晩酌の前に行われる作業時に唄われていました。遠く離れた妻を思う気持ちと、早く作業を終え酒を飲みたい想いが唄われています。

酒造り唄は過酷な作業を盛り上げるだけでなく、時計のなかった当時、時間を計る役割もしていました。

Sawa no Tsuru Products

沢の鶴 ラインナップ



Jyunmai DaiGinjou Zuichou

16.5% Alcohol, 1800ml
This fruity and sharp flavoring is made by refining Yamada Nishiki to 47%. It is recommended to drink this cold. It is suitable as an aperitif as well, and goes well with sushi.

純米大吟醸瑞兆

ALC.16.5%, 1800ml
山田錦を47%まで磨いているので、フルーティですっきりした口当たりです。冷やで飲むのがオススメ。食前酒にも最適で、お寿司によく合います。



Jyunmai Genshu

18-19% Alcohol, 150ml / 720ml
Not a drop of water has been added in manufacturing this product, so its powerful taste is worth trying. It is recommended drinking this on the rocks. It goes superb with Yakitori or cooking that is seasoned finely.

純米原酒

ALC.18-19%, 150ml / 720ml
製造段階で一切加水をしていないので、力強い口当たりで、飲みごたえがあります。ロックで飲むのがオススメ。焼鳥など味付けのしっかりした料理と相性goodです。

The Origin of the name: Sawa no Tsuru

In Japanese, "Sawa no Tsuru" literally means "Crane of the Swamp." Once upon a time, a deity named Yamatohime no Mikoto came to worship the Sun Goddess, Amaterasu Oomikami, at the Izawa swamp. She repeatedly heard a bird's cry and was curious as to where it was coming from. She found a pure white crane singing and holding an abundant ear of rice. Yamatohime no Mikoto was deeply moved by the crane who had made a rice field and respectfully offered it to the god. She ordered another deity, Isawatomi no Kami, to brew sake out of that ear of rice, and this was the first time sake was presented to the gods. She named the crane Ootoshi no Kami, the god of five grains, and cherished him.

In Japan, swamps hold a positive image. They exist as an oasis for plants and animals that bathe in sunlight in the moist environment.

We sincerely hope that people's spirits will be guided into this kind of rich world by imagining a crane resting its wings at a swamp and flying again.



Yamada Nishiki no Sato Jitsuraku,

14.5% Alcohol, 300ml / 720ml / 1800ml

Out of all the Japanese sakes, there are only a few types of sake made by Kimoto Tsukuri, which is a process of making sake during ancient times, established during the Edo Period. This sake contains the rich, plentiful taste of rice. Drinking it warm is recommended. The sake rice that is used comes from the best production sector from the king of rice, "Yamada Nishiki."

山田錦の里 実楽

ALC.14.5%, 300ml / 720ml / 1800ml

全ての日本酒の中でも数少ない「生もと造り」のお酒です。お米の旨味たっぷりの濃厚な味わいです。お燗で飲むのがオススメです。酒米の王様「山田錦」の中でも特A地区で作られたものだけを使用しています。

Reintroduction!

Sake Container Dedicated to Brewery Workers.

Once launched in 1979, the Jyunmaishu container has now returned! The packaging is identical to the ones that were formerly produced, which incorporate the image of the old brewery. At Sawa no Tsuru, there is a museum which displays an old brewery that resembles this packaging.

In those days, there was no relying on machines, and moreover, sake brewing was unimaginably rough for it was constantly brewed day and night. It was so tough it was almost as if you were dealing with a living thing. Engineers had to wake up every hour to check on the condition of mash, or sometimes wash the rice with their bare feet using water from Rokkosan (mountain), called "Rokko Oroshi" in the cold wind.

It is said that for Tanbatouji, the top ranked engineers at the brewery at the time, this harsh preparation was actually so enjoyable that they sang a "Sake Brewing Song" while working. The lyrics are mainly thoughts of their family in their faraway hometowns and prayers for the sake's success.

Even though sake brewing relies on machines today, this sake container is made with deep devotion to those engineers who had such passion for sake brewing.

沢の鶴の名前の由来

沢の鶴の酒名は、

「太陽の神・天照大神を伊勢にお祀りしたとき、伊雑（いざわ）の沢でしきりに鳥の鳴く声が聞こえたので、いぶかしく思った倭姫命（やまとひめのみこと）がその啼き声の主をたずねた所、真っ白な鶴がたわわに実った稲穂をくわえながら鳴いているのを見つけた。鳥ですら田を作って大神へ神饌（神へのお供え）を奉るのかと深く感心した倭姫命は、伊佐波登美神（いさわとみのかみ）に命じてその稲穂から酒を醸させ、初めて大神に供え奉るとともに、その鶴を大蔵神（おおとしのかみ＝五穀の神）と呼んで大切にした…」

という伊雑の宮（伊勢内宮と同じ地位を許されている別宮）の縁起（神社の建てられた由来を書いたもの）が元になっています。

そして「沢」は程良い湿度と太陽を浴び、草花や動物にとっては生命を育むオアシスであり、潤いをもたらす小宇宙でもあります。

「鶴」がそのような沢を好み、翼を休め、また羽ばたく姿を見て、人の心もこのような潤いの世界へ導きたい、との願いも込められています。



Sawa no Tsuru Sakagura 1.8 L

Jyunmaishu, 13-15% Alcohol

Brewed with 100% Sake brewing Japan origin raw rice and Rokkosan's "Miyamizu." It has a clear taste and is easy to drink. Its characteristic is its mild aftertaste which is compatible with any type of cuisine.

沢の鶴純米酒蔵パック1.8L

ALC.13-15%

日本産の酒造好適米100%と、六甲山系天然水「宮水」を使って醸しました。口当たりは、すっきりしていて飲み易く、後味はマイルド、どんな料理とも相性が良いのが特徴です。



復活！蔵人の想いを込めた酒蔵パック

1979年より発売されていた純米酒蔵パックがリニューアルして帰ってきました！昔の酒蔵をイメージしたパッケージは、発売当初のものを忠実に再現しています。

沢の鶴には、このパッケージを想わせるような昔の酒蔵を再現したミュージアムがあります。当時、機械に頼ることなく、また昼夜を問わず行われる酒造りは想像を絶する過酷なものでした。生き物である酒を相手に、真夜中でも1時間ごとに起きてはもろみの状態を確認したり、六甲山から吹き降ろす“六甲おろし”と呼ばれる冷たい風の中、素足で米を洗うこともありました。

当時の蔵人（丹波杜氏）はそんな過酷な仕込みを楽しみ、また最高の酒を造るために、“酒造り唄”というものを歌いながら作業をしていたことが伝えられています。唄の中には、遠く離れた故郷の家族を想うものや、酒造りの成功を祈願して唄われたものが数多くあります。

この酒蔵パックは、酒造りが機械化した今でも、当時の蔵人たちの酒造りに対する情熱を大切に真心込めて造られています



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