

Sake Tasting Experience with the Miyake Brewery Owner

New Travel Style in rich

HYOGO, KANSAI, JAPAN



[Summary] Tasting of five different types of sake, with commentary by Ayaka MIYAKE, the seventh-generation brewery owner. After visiting the 200-year-old wooden warehouse (a former brewery), you will take a walk through the fields where Yamada-Nishiki, the raw material for sake, is grown. Sake and original merchandise are included as souvenirs.

[Time] Sake tasting: Approximately 1 hour / Wooden brewery tour: Approximately 30 minutes / Field walk: Approximately 30 minutes / Total duration: About 2 to 2.5 hours

[Experience] During the sake tasting, limited-edition sake and the brewery's exclusive selections will be served. The former brewery tour includes areas that is usually closed to visitors. During the field walk, the brewery owner will guide you.

[Food & Beverage] Five kinds of sake and brewing water will be provided during the sake tasting. You will also have the opportunity to taste sake lees and by-products such as rice malt.



◇Plan (14:00~16:00)

Sake tasting: Compare five varieties of sake

Tour of the wooden warehouse (former brewery)

Field Tour

※With commentary by the seventh-generation brewer.

◇Minimum and Maximum Participants

1people-5people

◇Operating Period April-October

◇Price (tax included) 110,000JPY (Group Unit)

【Contact】

Miyake Sake Brewery

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