

實崎 貴文 (Takafumi Jitsuzaki)



Profile

Manager of "Kotegawa Brewery Co., Ltd."

Born in Sakanoichi, Oita.

Worked for "Oita Liquor Wholesale Co., Ltd." for 13 years, mainly in charge of department stores. Involved in the sales of various types of alcohol, including sake, shochu, liqueur, wine, etc.

Afterwards, worked for "Fundokin Shoyu Co., Ltd." for 19 years, in charge of sales in Beppu City and Oita City.

Became the manager of Kotegawa Brewery Co., Ltd. from January 2023. He doesn't drink a drop of alcohol at home, but can drink for hours without any problem when drinking for work.

■What we value:

- The most important thing is the customer, the second is the regular client, the third is the company

■What you can learn and do:

- Usuki's Fermentation and Brewing Culture

■Sights to see and flavors to savor:

- Usuki's Castle Town • Pufferfish and Sake

■My "SDGs×#〇〇"

- #Reuse Sake Lees (as fertilizer, energy, etc.)

The New Manager of a Small Brewery Touches the Essence of Sake Brewing

"Kotegawa Brewery", known as the birthplace of writer Yaeko Nogami, has consistently preserved the handcrafted art of sake brewing since its establishment in the 2nd year of Ansei (1855). At the beginning of 2023, Mr. Takafumi Jitsuzaki was assigned as the new manager of this long-established brewery. His previous job was in sales at Fundokin Shoyu, and before that, he was in charge of alcohol sales at another company." It was a U-turn to the world of sake after 19 years," the new manager smiled happily. January is the busiest time for sake brewing, and Jitsuzaki, who had just been appointed, also helped with the work. The traditional sake brewed in small breweries is greatly affected by natural forces such as temperature. "I was surprised by the delicacy of the sake brewing that I saw here." It seems that Jitsuzaki was immediately fascinated by the depth of sake brewing when he first encountered the tradition and craftsmanship of the brewery.

The brewery is not large in scale. Instead of producing many brands and large quantities of sake, they respond to a wide range of needs by adding sharpness to the taste. "Ginjo sake is dry, and Daiginjo is slightly sweet. In the past, light and dry sake was mainstream, but recently, sweet and easy-to-drink sake has also been preferred," aiming to brew sake while anticipating the changes of the times, but "even for the same brand of sake, the taste is subtly different every year. That's the difficult part," he said with a wry smile. But his face seemed somewhat cheerful. From the joy of selling to the joy of making, a new way of sake brewing at the long-established brewery has begun under its new manager.



Aged black koji shochu in earthenware jars. Some of them have been aged for over 30 years.



The solemn interior makes you feel the passage of time. Tastings are also offered.



The building is over 160 years old and has been registered as a national tangible cultural property.