

A Unique Flavor Unknown to Others

Many craft beers have been made with SATONISHIKI cherries, but "GOHOBI SATONISHIKI IPA" uses cherries ripened on the tree to their fullest, uniquely frozen at peak ripeness and crafted with a proprietary browning-prevention method (patent pending) to create a luxurious puree.

Picked before full ripeness for freshness at home, SATONISHIKI cherries can only be enjoyed in their 100% ripe state at the farm.



Purchased Fully Ripe SATONISHIKI Cherries Are Specially Frozen



Purchase of fully ripe SATONISHIKI cherries that cannot be shipped.



Browning-Prevention Puree (Patent Pending)

GOHOBI SATONISHIKI IPA

DRAW MEDIA ATTENTION



Featured in media such as YBC Yamagata Broadcasting, Yahoo! Japan News, Forbes Japan, and Nihon Keizai Shimbun.

GOHOBI SATONISHIKI IPA

Ingredients	Malt (imported), SATONISHIKI cherries (Yamanobe Town, Yamagata Prefecture), SATONISHIKI puree (Yamanobe Town, Yamagata Prefecture), hops, herbs Malt usage rate: over 50%
Alcohol Content	5.5%
Best Before	Printed on the cap / Approximately 11 months after filling
Storage	Store refrigerated below 10°C
Distributor	Agit Inc. 834, Yamanobe, Higashimurayama-gun, Yamagata Prefecture
Manufacturer	Yonezawa Jacks Brewery, Makiyama Hidetō
Production Site	Yonezawa Jacks Brewery, 5471, Riisan, Yonezawa City, Yamagata Prefecture
Price	¥1,650 (including tax) for one 330ml bottle

Contact information

Agit Inc.

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GOHOBI SATONISHIKI IPA

<https://www.numajiri.net/category/item/sake/beer/>



GOHOBI SATONISHIKI IPA



A New Genre of Premium Luxury Beer Cocktail Sparking Beer



GOHOBI SATONISHIKI IPA

A Special Reward - SATONISHIKI Cherry Beer

GOHOBI SATONISHIKI IPA

GOHOBI SATONISHIKI IPA

is Made Possible Through Upcycling
Crafted with the highest quality fully ripe
SATONISHIKI cherries,
this premium luxury beer is in a class
of its own compared to traditional fruit beers.

Cocktail Sparking Beer



It is recommended to enjoy
"GOHOBI SATONISHIKI IPA"
in a champagne glass.

GOHOBI SATONISHIKI IPA

Utilizing Every Part, Including Stems and Seeds

In addition to the browning-prevention puree developed independently, the fully ripe SATONISHIKI cherries are used in their entirety, including the pulp, stems, and seeds. This labor-intensive process is made possible by the entirely handmade brewing method at Yonezawa Jacks Brewery, preserving the rich flavor of the fully ripe SATONISHIKI cherries in the wort.



The wort is created by adding malt and fully ripe SATONISHIKI cherries to a cauldron and carefully hand-mashing for saccharification.
The Jacks Brewery Representative Yokoyama

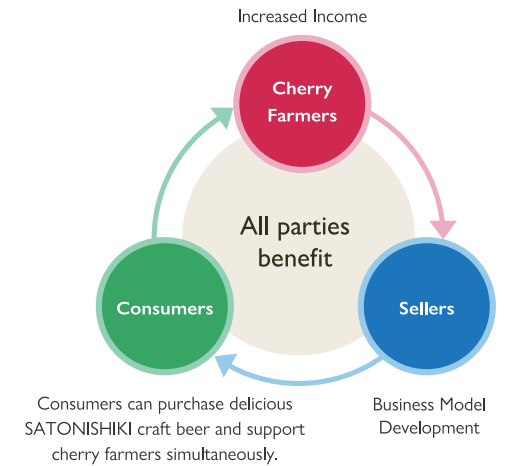


The Residue from Squeezing the Wort is Used as Feed for Yonezawa Cattle (SGDs)

GOHOBI SATONISHIKI IPA

Three-Way Upcycling Benefit

Cherry farmers have faced numerous challenges, including aging populations, lack of successors, shortage of new farmers, abandonment, and large amounts of waste. "GOHOBI SATONISHIKI IPA" is a craft beer created to address these issues while benefiting farmers, sellers, and consumers.



Since 2019, our company has been purchasing fully ripe SATONISHIKI cherries from nearby farms. These cherries, which would otherwise be discarded, become an income source for farmers and contribute to reducing large-scale waste (food loss).

We regularly publish upcycling data for fully ripe SATONISHIKI cherries purchased and update it online!



GOHOBI SATONISHIKI IPA