

Maekake Sogen



Maekake is the traditional apron of the sake brewers, and each brewery has his own. Always blue in color, this tradition is five times secular. Here is the one from Sogen brewery in the locality of Ishikawa.

The elegant Maekake of the Sogen brewery

About the brewery : The Sogen brewery is located at the northern tip of the Noto Peninsula, in the north of Ishikawa Prefecture on Japan's west coast. Founded in 1768, it is the oldest brewery in the region. Sogen Shuzo is said to be the home of the Noto Toji guild, one of the country's four major production streams, renowned for producing sake with a powerful style and exuberant flavours. Production is handled by Yukio Sakaguchi, a leading figure in the world of toji, recognised throughout the country as a true 'sake master'. His personality, expertise and the many accolades he has earned over the years make him a source of pride for the region. He continues to bring Noto Ryu to life with great energy, not only for young Toji, but also by adding his own variations of style on a daily basis.