



What is Kurozu Vinegar and why is it so special?

Kurozu Vinegar is an Aged Artisan Amber Rice Vinegar that is brewed following a tradition dating back to the Edo period 200 years ago. Known as “Black Vinegar”, though not to be confused with the harsh Chinese Black Vinegar or alcohol-fermented brown rice vinegars. It likely gets its name and color from the large, century-old stoneware pots that impart some of the dark color, but the aging process of 3 to 5 years has the most profound effect. Kurozu is naturally fermented in an open air environment using only three ingredients, local organic brown rice, brown rice koji and mountain spring water. This natural and simplistic process is what differentiates Kurozu from the other vinegars made from rice.



Master Brewers combine these ingredients carefully into century old stoneware pots and allow them to naturally ferment in this open micro-climate ideal for such a revered process. Typically started in the spring or fall, when the sun is a medium temperature during the mid-day, then cool ocean breezes keep the pots company at night. This natural cycle is essential to proper fermentation and is what makes this vinegar so special. The entire process takes about 1 to 1.5 years and each pot has its own schedule and own unique color and taste. The vinegar is then aged anywhere from 3 to 5 years. The longer the vinegar ages, the more mellow it becomes.

