



FUKUCHO

MOON ON THE WATER

ABOUT THE SAKE: This vibrant showstopper is beautifully soft and feminine, brewed by one of Japan's only female brewery owners and tojis. Brewed in Hiroshima, the birthplace of Ginjo sake, which is known for remarkably soft water that requires expert skill to use in sake production. Once mastered, it enables a highly controlled, precise fermentation, resulting in vibrant fruit aromas. This Junmai Ginjo is bottled immediately without charcoal filtering.

TASTING NOTES & FOOD PAIRING: A fruity nose of lime and melon with bold hints of fennel, white pepper and allspice. The flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish.

A natural match for sweet, succulent shellfish like lobster and scallops, but surprising pairings like bittersweet chocolate work, too.

IMADA: Fukucho's female brewery owner, Miho Imada, is also the Toji – a rarity in Japan to have both jobs done by the same person.

- Miho-san's passion and curiosity for sake brewing is truly amazing: to date she has revived a local heirloom rice that was out of use for hundreds of years, created her own hybrid yeast starter, and experimented with brewing sake using white koji.
- There are around 30 female tojis in Japan, but when Miho-san started brewing there were far fewer. Her extreme dedication to her craft encourages the future of women in this industry.

QUALITY GRADE Junmai Ginjo

SEIMAIBUAI 55%

RICE Yamada Nishiki

NIHONSHU-DO +3

ALCOHOL 16.5%

ACIDITY 1.4

SIZE 12/300ml
6/720ml

PRICE \$19 / \$40

UPC 835603005127
835603005004



IMPORTED BY VINE CONNECTIONS



VineConnections.com