



FUKUCHO

SEASIDE SPARKLING

ABOUT THE SAKE: Sparkling sake made through secondary fermentation in bottle. Toji Miho Imada uses a little white koji in this sake, resulting in citrus notes and refreshing finish.

TASTING NOTES & FOOD PAIRING: Crisp notes of lemon-lime and apple aromas with a soft, frothy finish.

Pairs well with seafood. Try with West Coast oysters, spicy shellfish dishes or fruit-based desserts.

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

SEIMAIBUAI 70%

RICE Nakase Shinsenbon

ALCOHOL 13%

SIZE 500ml

PRICE \$33

UPC 835603005929



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