FUKUCHO

FORGOTTEN FORTUNE

ABOUT THE SAKE: Miho-san revived Hattanso rice, an extinct heirloom breed, by devoting over 10 years of her life to learning how to grow it and brew with it. Female brewery owner and Toji, Miho Imada, mills the rice for this sake less than most Junmais because she believes it results in the best expression of rice flavor, balance, and complexity.

TASTING NOTES & FOOD PAIRING: Full flavor, earthy touches and great texture with a long, persistent finish.

An amazing oyster pairing, as Hiroshima has more oyster beds than anywhere else in Japan and influences the sake. Also try it with red curry and ginger steamed clams.

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 Hattanso

NIHONSHU-DO +3

ALCOHOL 15.5%

SIZE 12/300ml
6/720ml

UPC 835603005639
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