FUKUCHO

HYAKUSHI SENKAI

ABOUT THE SAKE: "Hyakushi Senkai"—meaning Journey of Continuous Improvement—is the ultimate expression of Miho Imada's pursuit of excellence. Brewed from Hattanso, an heirloom Hiroshima rice lost to cultivation for more than a century before Imada revived it, this rare sake showcases the extraordinary elegance for which Hiroshima is renowned.

TASTING NOTES & FOOD PAIRING: A delicate perfume of king melon and honeysuckle, with delicately savory notes of kumquat and sandalwood. On the palate it is opulent yet weightless — a velvety texture that only Hiroshima's legendary soft water can produce — carrying refined notes of Earl Grey before a clean, precise finish.

A delicious pairing with Jamon iberico, caviar or lemon pasta.

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 Daiginjo Muroka Genshu

SEIMAIBUAI 28%

RICE Hattanso

NIHONSHU-DO between 0 and +2

ALCOHOL 15%

SIZE 720ml

UPC 835603007824