



# FUKUCHO

## LEGACY

**ABOUT THE SAKE:** A tribute to the legacy of Hiromshima brewers 30 years in the making - this limited edition bottle is a rare allocation of kijoshu sake crafted with the addition of daiginjo sake first brewed in 1989.

**TASTING NOTES & FOOD PAIRING:** Velvety texture with notes of lemon, hazelnut and custard cream pie. Persistence of kijoshu with the lightness and elegance of daiginjo.

**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** Daiginjo  
Kijoshu

**SIZE** 720ml

**UPC** 835603007336

**Rice** Yamada Nishiki



IMPORTED BY KOMÉ COLLECTIVE



[www.komecollective.com](http://www.komecollective.com)