



Fukucho – Moon on the Water

Case Pack-6 bottles (720 ml)

Case Pack-12 bottles (300 ml)

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)

Seimaibuai: 55% (45% of rice grain polished away)

Rice: Yamada Nishiki & Hatta Nishiki

Yeast: Brewer's Original

Nihonshu-do: +3

Alcohol: 16.5%

Acidity: 1.4

Tasting Notes: A rather fragrant junmai ginjo, bottled immediately without charcoal filtering. The fine-lined flavor is as bold as the fragrance, with a soft-edged fullness overall.

Brewery Name: Imada Shuzo (founded in 1868).

Brewery Location: Hiroshima Prefecture

Toji (Master Brewer): Miho Imada

Notable Facts: Water in this region is very, very soft in comparison to most saké-brewing regions in Japan. This is a major contributor to the unique taste and feel of their saké. It melts and absorbs into the palate, taking flavor and fragrance with it in a very unique way.

