



# 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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