



marcy's

Fukucho

Junmai Daiginjo HATTANSO 50



Amberjack

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The herbal citrus notes of the Sake work very well with the briny citrus notes of the dish.

Fukucho Junmai Daiginjo HATTANSO 50 [Imada Sake Brewing]

- Sake type Junmai Daiginjo
- Rice-polishing ratio 50% for Koji & 50% for mash
- Alcohol percentage 16%
- Production area Higashi Hiroshima city, Hiroshima

Product story

Brewed using 100% Hattanso rice, the ancient variety and ancestor of Hiroshima Prefecture's native Hattan strain of brewing rice. This flagship creation is the product of years of hard work, put into trying to capture the natural wildness of this rice variety. It is full of rich umami flavor, but still has a quick, clean finish that is the heart of Hattanso sake.

About the Sake brewery

Fukucho is built on a foundation of the ginjo brewing method that founder Miura Senzaburo and the Hiroshima Toji created in Akitsu. Using primarily Hiroshima grown rice and Hiroshima sourced yeast, Fukucho seeks to evoke the gentle flavors and clean, complex aromas so representative of the soft water ginjo brewing born in Akitsu. Now, when Fukucho brews ginjo sake, it is not merely using highly milled rice, it is passing on the dedication and passion of those who came before, brewing with unwavering ginmi. They want the world to know about true ginjo brewing, as created here in Akitsu and carried on by the Hiroshima Toji. For over twenty years, Fukucho has been exporting its sake to North America, Asia, and Europe. Fukucho will carry on following the words, Miura Senzaburo, in the belief that a hundred tries will bring a thousand improvements.

