

Fukucho Hattanso Junmai Ginjo



The brewery Imadashuzo Hoten uses a very special rice for the production of this sake, the Hattanso rice, an ancient variety, the ancestor of the famous rice Hattanishiki sake. Hattanso rice is difficult to grow because it is much larger than most other rice strains and request very specific techniques.

Fresh and precise

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72cl - alc. 16% vol.

Product Type: Sake Nihonshu
 Category: Junmai Ginjo Genshu
 Alcohol: Alc. 16% Vol.
 Format: 72cl bottle
 Producer: Imada Shuzo
 Region: Pref. of Hiroshima
 Rice type: Hattanso
 Rice milling: 50-60%
 Tasting temp.: Cold
 Aromatic profile: Rich, powerful

About the brewery : Imadashuzo Hoten is located in the Hiroshima Prefecture, facing the Setonakaya Sea, an area with a temperate climate and known for its very fresh water (nansui). This water is very difficult to use for sake production and the Hiroshima producers had to make constant efforts to become an important region in the sake world. Imadashuzo is a Toji woman who officiates, which is quite rare in the world of sake. She experimented a lot, notably by bringing up to date ancient techniques such as funeshibori, filtration in wooden bins through canvas bags. It also uses ancient strains of rice such as Hattanso rice, the ancestor of Hattanishiki rice.

Detailed tasting notes : While the Junmai of the same house is powerful and rich, we have more finesse with the Ginjo and always as much freshness and precision.

Tasting notes : A sake to associate with cheeses, shells, and also a very beautiful sake of aperitif.