

# Nabeshima Daiginjo IWC Champion



A fresh, fruity sake with notes of melon and a rich umami. Juicy, beautifully mouth, and beautiful sensations of freshness and purity. The best sake in its category at the Intl Wine Challenge, and the pride of Fukuchiyo.

**Incredible fragrances, comparable to a nice Daiginjo**

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72cl - Alc. 17% Vol.

Product Type: Sake Nihonshu  
Category: Daiginjo  
Alcohol: Alc. 17% Vol.  
Format: 72cl bottle  
Producer: Fukuchiyo Shuzo  
Region: Pref. of Saga  
Rice type: Yamadanishiki  
Rice milling: 35%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral

**About the brewery :** Fukuchiyo Shuzo is located in the city of Kashima, south of Saga. This small traditional brewery has been producing sake of exceptional quality since 1885, internationally recognized since its title of Champion in 2011 at the CBI, the most prestigious sake competition in the world. Its owner, Mr. Imori, is very involved in promoting sake outside of Japan, trying not only to change his city of Kashima, but also attract the attention of fans from all over the world to his region.

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**Detailed tasting notes :** This sake offers aromas of yellow fruit, including notes of peach, apricot, apple, pear and plum. Floral nuances manifest themselves in notes of rose, lavender, lilac, orange blossom, geranium and heather. Serving suggestions: Enjoy with fish dishes, especially white-fleshed ones such as grilled fish or sashimi. White meats such as chicken or turkey also make excellent accompaniments. Sake can also be enjoyed at the end of a meal with fresh fruit desserts. Serve chilled.