

Awamori Seifuku Jikabi



Produced on the island of Ishigaki, Seifuku Jikabi is distilled by direct heating in a traditional still. An easy-to-understand awamori that perfectly illustrates the almost rustic style of strong awamori. Slight sweetness and beautiful aromas !

A classic for over 60 years !

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72cl - alc. 30% vol.

Product Type: Awamori
Alcohol: Alc. 30% Vol.
Format: 72cl bottle
Producer:
Region: Pref. of Okinawa

Detailed tasting notes : Seifuku Jikabi is distinguished by its sweet, rich aroma, offering a mellow sweetness in the mouth. Its unique, original flavor makes it a particularly enjoyable awamori. Its subtle nuances reveal an appreciable depth and complexity resulting from a perfect balance between sweetness and aromatic richness.

Recommended pairings : Recommended as a beverage to accompany meals, this awamori pairs perfectly with a variety of dishes, enhancing flavors without overpowering them. For the best tasting experience, try mixing it with water in the ratio of 3 parts awamori to 7 parts water, in a glass filled with ice.

About the brewery : Kanna Sakaya began brewing sake in 1942 in Ishigaki. In 1975, it introduced printed bottles for awamori, and in 1981, launched the first vacuum-distilled awamori. In 1992, the company became Seifuku Sake Brewery and won several awards, notably for its “old sake”. In 2001, it adopted direct-fire pot distillation, relaunching its product under the name “Direct-Fire Keifuku”. Over the years, many innovative products, such as “Hitotoki no Chura” (unfiltered awamori), yuzu and ginger liqueurs, and various awamori-based plum wines, have come to market. In 2019 and throughout the Reiwa years, Seifuku continues to distinguish itself, winning several prestigious awards for its creations, including “Seifuku Vintage 43 Degrees”. The company continues to expand with the launch of new products, such as agricultural rum in 2023.