

Awamori Seifuku Vintage



Seifuku Vintage is an awamori aged 3 years in the bottle at 43 degrees. A true tasting spirit, rich, full-bodied flavours because it is unpasteurised and unreduced.

A true tasting awamori

43°
72cl - 43%

Product Type: Awamori
Category: Aged 3 years
Alcohol: Alc. 43% Vol.
Format: 72cl bottle
Producer: Seifuku Shuzo
Region: Pref. of Okinawa
Tasting temp.: Cold to room temp.

Serving suggestions : To fully appreciate the aromas associated with its development, we recommend drinking it neat. It can also be enjoyed slightly chilled, or on the rocks.

Best served with : An excellent accompaniment to fatty dishes, meats and sauces.

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.