



Fukucho – Moon on the Water

An extremely rare combination: Miho Imada represents one of the unusual instances in Japan when a brewery owner is also a Toji. She is also one of the few female Tojis in Japan. And if this wasn't unique enough, water in this region is very, very soft in comparison to most sake-brewing regions. This is a major contributor to the rich taste and feel of Miho's sake.

Sake Facts

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)

Seimaibuai: 55% (45% of rice grain polished away)

Rice: Yamada Nishiki & Hatta Nishiki

Yeast: Brewer's Original

Nihonshu-do: +3

Alcohol: 16.5%

Acidity: 1.4

Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Imada Shuzo (founded in 1868).

Brewery Location: Hiroshima Prefecture

Toji (Master Brewer): Miho Imada

Brewery President: Yukinao Imada

Tasting Notes

The fruity nose of lime and melon is pressed to the forefront with bold hints of fennel, white pepper and allspice. The flavors gravitate to ripe cantaloupe and black licorice while the minerality from the soft water is evident in the finish. The slightly sweet and clean mid-palate finishes dry.

Reviews & Press

Stephen Tanzer's International Wine Cellar 2007 *"I recently tasted through the sake portfolio of Vine Connections, better known for their prime selection of wines from Argentina, and was knocked out by the quality of sakes they import from small, family-run brewers in Japan."*

88 Points – Fukucho Moon on the Water



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