

Hamafukutsuru Bizen Omachi Daiginjo Sake

THE FACTS

COUNTRY: Japan

REGION: Hyogo

WINEMAKING: Brewed using Omachi (55%) and blend of Yamada Nishiki & other local varieties (45%) polished to 50%.

SMV: +3.0

THE STORY

The Hamafukutsuru Kura of today has been operating a sake brewing business since the early Meiji era (Around 1900) and was widely known then as the “Daisekai” brand.

Hamafukutsuru has been utilizing the natural underground water of Rokko Mount for Sake making and continues to brew mellow Sake, year-round.

THE ADJECTIVES

OVERALL: Bold but smooth

AROMAS / FLAVORS: Ripe green melon and apples

MOUTHFEEL: Rich and mouth filling

THE SELLING POINTS

PAIRINGS: Simmered Chicken and Vegetables, Glass Noodles Salad

