

# FUKU CHITOSE Happy Owl Yamahai Junmai



Founded in 1849, the Tajima Brewery is managed by the 6th generation of the family. The brewery specializes in the production of *yamahai* sake.

This traditional *yamahai* method of brewing sake takes 3 times longer than modern methods, but it gives the sake an exceptionally layered and complex flavor.

The Tajima family named their sake Fuku Chitose to express their wish that their sake will always bring happiness to those who drink it. *Fuku* means “happiness” while *chitose* means “forever”.

This *yamahai junmai* has savory aromas of pumpkin and spices with complex earthy flavors. The finish is dry and long lasting.

**Serve chilled or warmed to room temperature. Enjoy with cured meats, grilled meats and vegetable, and nutty cheeses.**

**Available in 720ml bottles.**

Region:	<b>Fukui</b>	Rice:	<b>Gohyaku Mangoku</b>
Grade:	<b>Junmai</b>	Yeast:	<b>#10</b>
Seimaibuai:	<b>60%</b>	Shubo Method:	<b>Yamahai</b>
SMV/Nihonshudo:	<b>+3.0</b>	Pressing:	<b>Yabuta</b>
Acidity:	<b>1.6</b>	Filtration:	<b>Light</b>
Amino Acidity:	<b>2.0</b>	Pasteurization:	<b>Twice</b>
ABV:	<b>15.2%</b>	Brewery:	<b>Tajima</b>



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