

LINEUP

Sake, a story teller of Japanese tradition and history

日本の文化、歴史を伝える酒



FUJITAKASAGO GOLD DAIGINJYO is the "dai-ginjo" sake made from thorough Yamada Nishiki, the premier rice for sake brewing. The sake uses only its 35% of a piece of rice and is fermented nice and steadily. You will discover its luxury aroma and smooth texture.

酒造米最高峰山田錦100%使用。その山田錦を六割半も削り低温で時間をかけ丁寧に仕込んだ、上品な香りとなめらかな口当たりの酒。



FUJITAKASAGO PREMIUM UMESHU Alc11% 720ml

FUJITAKASAGO PREMIUM UMESHU is the peerless plum sake that is produced from Mt. Fuji's first-class underwater water. Its ultimately full-favored quality is completed exclusively by being brewed more than twice as slowly and steadily as usual with the natural home-fungus.

長年の歳月をかけ湧き出した富士伏流水と、蔵内に 自生する乳酸菌により、通常の倍以上の時間をかけ 酸しだされた日本酒を厳選し、発極でふくよかな他に 類を見ない梅酒。



CONSTRUCTION CONST

FUJITAKASAGO BLACK JUNMAI Alc15% 720ml

FUJITAKASAGO BLACK JUNMAI is the pure rice sake brewed from Toyama Gohyakumangoku rice and clear Fuji's underground water.

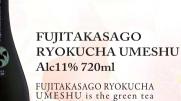
麹米に酒造好適米の富山県産五百万石を使用富士山の地下水(伏流水)で仕込みました。名前の通り米だけで造られた、口当たりの良い逸品酒。



FUJITAKASAGO UMESHU Alc11% 720ml

FUJITAKASAGO UMESHU is the full-flavored plum sake that is brewed gradually by the method called "yamahai" with the natural home-fungus.

清冽な富士伏流水と蔵内に自生する酵母により、倍の時間をかけ、じっくりと醸し出される山廃仕込みの日本酒を使用した芳醇で味わい豊かな梅酒。



FUJITAKASAGO RYOKUCHA UMESHU is the green tea blended plum sake that is fermented slowly by the "yamahai" method with natural home-fungus.

清冽な富士伏流水と蔵内に自生する酵 母により、倍の時間をかけ、じっくりと酸 し出される山廃仕込みの日本酒を使用し た芳醇で味わい豊かな梅酒に静岡県産 の緑茶をブレンド。