



純米大吟醸
千日罇



KAGATOBI
Junmai Daiginjo Sennichi-Kakoi
~ 1,000Days Aged ~
720mL (with Wooden Box)

Alc: 17% RPR: 50% SMV: +4

Brewed with selected contract firming Sake Rice "Yamadanishi-ki", this Junmai Daiginjo is aged for about 1,000 days (around 3 years). Complex aroma of sweet spices, dry, fine and elegant flavor of rice, nuts and dried fruits. A rounded and sophisticated Junmai Daiginjo.

酒米の最高峰「山田錦」の中でも、契約栽培の特に厳選した米のみを使用し丹念に仕込んだ純米大吟醸を、千日の間(約3年間)じっくり低温で熟成させました。丸みとキレが程よく調和した熟成古酒です。



KAGATOBI is named after the in-house firefighters of Kaga (ancient name of Kanazawa area) mansion Edo (ancient name of Tokyo) branch, who were tough and powerful, highly skilled but short-tempered. They were known as "Cool" firefighters, and always popular among people in Edo. Brewed with high quality sake rice and our groundwater, its wide varieties of tastes will gratify your many demands on sake flavors.

江戸の昔、加賀藩江戸屋敷お抱えの大名火消「加賀燻」は、面たくましく力あくまで強く、火消しの技と喧嘩早さは天下一品。賑々しくも勇ましく、粋な集団として、八百八町の人気を一身にさらっていました。純米造りの技術を徹底的に追求することで旨さの領域を広げた「加賀燻」は、まさに酒造りの妙技を味わえるブランドです。

Founded in 1625, Fukumitsuya Sake Brewery has the longest history in Kanazawa. With natural mineral water, superior quality sake rice, and its traditional brewing skills, the brewery continually pursues to bring the highest quality sakes as ever, as "Junmai- Gura", the brewery that makes only Junmai sakes.

福光屋は1625年創業。金沢で最も長い歴史をもつ酒蔵です。百年の時をかけて湧き出る清冽な水と良質の酒米に恵まれ、伝統の職人技を受け継ぎながら、酒を造り続けてきました。米と水のみで酒を醸す「純米蔵」として、これからも上質な日本酒を造り続けていきます。



加賀燻

SAKE
KAGATOBI

FUKUMITSUYA
SAKE BREWERY
KANAZAWA JAPAN SINCE 1625



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KAGATOBI
Junmai Daiginjo Ai

純米大吟醸 藍



300mL, 720mL, 1800mL
Alc: 16% RPR: 50% SMV: +4
Fresh and rich fruity aroma, light and smooth texture, good balance of umami, sharp aftertaste, full-bodied Junmai Daiginjo.

華やかさ、軽快さ、キメ細かさ、旨味のふくらみ、キレの良い飲み口が特長のフルボディー純米大吟醸。

山廃純米 超辛口



300mL, 720mL, 1800mL
Alc: 16% RPR: 65% SMV: +12
Rich and complex flavor. Good balance of acidity, full-bodied sake. Very dry and sharp aftertaste.

伝統の山廃仕込みで醸した、絶妙の酸味と深みのあるコクをもつ、鋭く切れる超辛口。

KAGATOBI
Gokkan Junmai

極寒純米 辛口



300mL, 720mL, 1800mL
Alc: 16% RPR: 65% SMV: +4
Medium bodied, fresh and clean texture. Gentle rice flavor and good balance of umami.

低温発酵でじっくりと仕上げた純米酒。軽快でキレの良い辛口でありながら、おおらかに米の旨味が広がる「旨い辛口」。

KAGATOBI
Junmai Ginjo

純米吟醸



300mL, 720mL, 1800mL
Alc: 16% RPR: 60% SMV: +4
Gentle fruity aroma, rounded rice flavor and rich in umami. Best Junmai Ginjo Sake for meals.

豊かに広がる吟醸香と、柔らかくふくらむ米の旨味が生きた、肴に合う純米吟醸。

純米にがり酒



720mL
Alc: 16% RPR: 70% SMV: ±0
Cloudy (Nigori) and sparkling Junmai Sake. Fresh fruity aroma with rich rice flavor, sharp after taste.

お米の旨味たっぷりのにがり酒を瓶内醗酵させ、炭酸ガスを封じ込みました。爽やかな香りでキレの良いスパークリングにがり酒。

KAGATOBI
Gokkan Junmai Can

極寒純米 辛口・缶



180mL
Fresh and clean aftertaste Junmai Sake in a small can which has a Japanese scenery and Kabuki design.

爽快でキレの良い純米酒を日本の四季と歌舞伎で賑やかに彩った1合缶。