



HAKUTSURU SAKE

Organic

USDA CERTIFIED ORGANIC JUNMAI



HAKUTSURU | ORGANIC

Hakutsuru Organic saké is the result of a sophisticated technique where the ingredients, brewing process, aging process, and bottling process are all USDA Certified Organic.

Available solely in the US, this organic Junmai is carefully brewed with Nada's famed natural spring water from Mount Rokko and premium Californian organic rice.

TASTING NOTES

Light, exhilarating, and crisp with hints of aromatic citrus and robust bran flavors.

SUGGESTED PAIRINGS

Delicious with your pub favorites fried chicken, burgers, and fish & chips.

AWARD

GOLD MEDAL RESERVE CLASS CHAMPION
- HLSR Int'l Wine Competition '19

BREWERY

Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling saké brand in Japan.

Elegant, thoughtful, and delicious saké defines Hakutsuru, but tireless innovation places it in a class of its own. Whether it's understanding water sources at the molecular level, building a facility to create one-of-a-kind yeast, or developing its own saké-specific rice, Hakutsuru Nishiki, it's the deep dive into research and development that explains Hakutsuru's ascension to the top of a centuries-old craft.

Brewery Location Hyogo Prefecture
Founding Date 1743
Brewmaster Mitsuhiro Kosa

JUNMAI DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
MILLING PERCENTAGE	70%
ALCOHOL	14.5%
RICE	ORGANIC CALROSE
SMV	+5
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED OR SLIGHTLY WARM
UPC 12/300ML	7 47846 01005 2
6/720ML	7 47846 01006 9