

## Uikyo-e

### DAIGINJO



#### AWARD

— '21 Worldstar Global Packaging Awards in the beverage category.

#### UKIYO-E

Ukiyo-e (ooh-kee-yoh-eh) is a Japanese woodblock print or painting of famous kabuki actors, beautiful women, travel landscapes and city life from the Edo period. Ukiyo-e is significant in expressing the sensual attributes of Japanese culture from 17th to 19th century.

#### ARTIST/CHARACTER

This woodblock print displays the famed kabuki actor, Otani Oniji III, as Yakko Edobei in the play, Koi Nyobo Somewake Tazuna. The play was performed at the Kwarazakiza theater in May 1794. The artist, Toshusai Sharaku, was known for creating visually bold prints that gave a revealing look into the world of kabuki.

#### DAIGINJO

Just like Ukiyo-e, making beautiful sake takes time, mastery, and creativity. To craft an exquisite sake, such as this aromatic and enticing Daiginjo, is both a form of mastery and art.

#### TASTING NOTES

Bright, pronounced aroma of strawberry, raspberry, and fresh bouquet. A sensation on the palate layered with flavors of melon, banana, mandarin orange with a soft and round mouthfeel and a lingering finish.

#### SUGGESTED PAIRINGS

Buttermilk fried chicken, roast beef hash, honey glazed ham.

#### BREWERY

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

Elegant, thoughtful, and delicious sake 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 sake-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

#### DAIGINJO DEFINED

Sake made with rice milled to at least 50% of its original size, water, koji, and a small amount of brewers' alcohol added for stylistic purposes.

#### PRODUCT SPECIFICATIONS

GRADE	DAIGINJO
MILLING PERCENTAGE	50%
ALCOHOL	15.5%
KAKE RICE	JAPANESE DOMESTIC
KOJI RICE	YAMADA NISHIKI OR HAKUTSURU NISHIKI
SMV	+3
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 720ML	7 47846 05002 7

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