saké ONE



2.75 in —

300ml 7.5 in x 2.5 in **720ml** 11 in x 2.75 in



UPC: 300ml - 7 47846 01005 2 720ml - 7 47846 01006 9

Manufacturer Code: 47846 12 bottles per 300ml case. 6 bottles per 720ml case.

BREWERY

Hakutsuru is located in the famed Nada district of Kobe, a leading saké production area. The name Hakutsuru means "white crane." The crane's reserved character and graceful

appearance, along with the cultural association of seeing a crane in flight as an auspicious sign, makes the crane an ideal symbol to represent the excellent quality of Hakutsuru's saké.

JUNMAI DEFINED

Pure saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

TASTING NOTES

Light, exhilarating and crisp with hints of aromatic citrus and robust bran flavors. USDA certified organic. Can be enjoyed slightly warm or chilled.

SUGGESTED PAIRINGS

Pair with your favorite pub food.









PRODUCT SPECIFICATIONS

GRADE	Junmai
MILLING/I	POLISH 70%
ALCOHOL	14.5%
RICE	Organic Calrose
SMV	+5
YEAST	Hakutsuru Proprietary Yeast
PROFILE	Light and Crisp
$\textbf{SERVING TEMP.} \ \ \textbf{Chilled or Slightly Warm}$	
SIZES	720ml. 300ml.

PRODUCTION DETAILS

AGING TYPE	Not Aged
PASTEURIZATION	Twice Pasteurized
PRESSING	Yabuta

BREWERY DETAILS

NAME	Hakutsuru
LOCATION	Hyogo Prefecture
TOJI	Kosa Mitsuhiro

For Junmai, regulations do not specify a minimum polish ratio, however for most junmai the rice polish is 70% or less.

