



GOLD AWARD
World Saké Challenge 2017



HAKUTSURU SAKE

Superior Junmai Ginjo

UPC: 300ml - 7 47846 01002 1 720ml - 7 47846 01001 4
Manufacturer Code: 47846 - 12 bottles per 300ml case. 6 bottles per 720ml case

720ml



11 in

3 in

300ml 7.5 in x 2.5 in

720ml 11 in x 3 in

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 GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

TASTING NOTES

A flowery and fragrant saké with silky, well-balanced smoothness. Notes of blueberry and melon with well balanced flavors of pear and strawberry.

SUGGESTED PAIRINGS

Light & salty dishes such as seafood & grilled veggies



Crab & Lobster



Sushi



Grilled Veggies

PRODUCT SPECIFICATIONS

GRADE	Junmai Ginjo
MILLING/POLISH	60%
ALCOHOL	14.6%
RICE	Japanese Domestic
SMV	+3
YEAST	Hakutsuru Proprietary Yeast
PROFILE	Smooth, Crisp, Fruity, Floral
SERVING TEMP.	Chilled or 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

