

# KASUMI TSURU

— Hyogo Prefecture, Japan —





**KASUMI TSURU**  
**Kimoto Extra Dry**

Rich, complex, elegant and layered - a sophisticated earthy and savory saké with obvious umami. Taste notes of roasted nuts, honeyed rice cakes, shiitake mushrooms and dried fruit.

**Polish 68% ABV 16% SMV +7**  
**Rice Gohyakumangoku Yeast 701**  
**Enjoy chilled, room temperature or warm**

UPC: **300ML** 7 47846 81300 4, **720ML** 7 47846 81720 0,  
**1.8L** 7 47846 81018 8



**KASUMI TSURU**  
**Yamahai Junmai Ginjo**

Superbly smooth and soft with fresh cheese or yogurt aromas and flavors of ripe peach and rustic apple tart. Refreshing and elegant with a long finish.

**Polish 55% ABV 15% SMV +4**  
**Rice Yamada Nishiki Yeast 1401 & 901**  
**Enjoy chilled**

**AWARD AWARD** Silver Medal - Rodeo Uncorked Int'l Wine Competition '23; Gold Medal - Int'l Wine Challenge '19  
UPC: **720ML** 7 47846 83720 8



**KASUMI TSURU**  
**Yamahai Shiboritate Namachozo**  
(Seasonal / Limited Availability)

Robust with flavors of lychee, pineapple, paired with umami of roasted nuts and cashews, complemented by subtle sweet notes of caramel and sugarcane.

**Polish 68% ABV 18.6% SMV +3**  
**Rice Gohyakumangoku Yeast 701**  
**Enjoy chilled**

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