

# Gold Awarded Daiginjo

HAKUTSURU kobe, japan

720ml UPC ■ 7 47846 01020 5 ■ 6 btls per 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.

## ABOUT GOLD AWARDED DAIGINJO

Winner of the prestigious Gold Award from the Japan National New Saké Competition in 2015, this Daiginjo is highly limited, making it a very special and exclusive saké.

The Japan National New Saké Competition is put on by the National Research Institute of Brewing and the Japan Saké and Sochu Makers Association. It is the most prestigious saké competition in the world and it plays a significant role in the continuous improvement of Japanese saké quality.

Brewed to showcase Hakutsuru’s innovation in brewing techniques and advancement in product quality, *this Daiginjo is crafted from 100% Yamada Nishiki rice polished to 38% and fermented for two months at 10°C (50°F).*

## TASTING NOTES

A beautifully precise and balanced Daiginjo with the invigorating aromas of spring rain and honeydew. Rich with anise notes and a round, mouthfilling body that ends in a luxuriously long finish.

## SUGGESTED PAIRINGS

Sushi, prosciutto wrapped scallops, olive tapenade, curried pumpkin soup



SUSHI



OLIVE TAPENADE



SQUASH SOUP

## PRODUCT SPECIFICATIONS

Grade	Daiginjo
Rice	Yamada Nishiki
Polish Rate	38%
Alcohol	17%
SMV	+3
Acidity	1.3%
Amino Acidity	0.9
Yeast	Hakutsuru Yeast

Press	Yabuta
Profile	Rich and Dry
Serving Temp	Chilled/Room Temp
Sizes	720ml

## BREWERY DETAILS

Location	Hyogo Prefecture
Founded Date	1743
Toji	Mitsuhiro Kosa



720ml Dimensions 10" H x 3.5" W  
In-Box Dimensions 10.9 H x 5" W x 4.3 D

## AWARDS

2015 Gold Award, Japan  
National New Saké Competition



HAKUTSURU SAKE Crafted by Hakutsuru Brewing of Japan | Kobe, Japan | Product of Japan

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