



HAKUTSURU SAKE

Superior

JUNMAI GINJO



HAKUTSURU | SUPERIOR

Hakutsuru Superior is brewed solely to export outside Japan. Brewed with traditional methods and meticulous care using only the finest rice and Nada's famed natural spring water from Mount Rokko, in this Junmai Ginjo Hakutsuru has crafted a truly superior saké.

TASTING NOTES

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

SUGGESTED PAIRINGS

Delicious with light and salty dishes such as seafood and grilled veggies.

AWARDS

- 92PTS, GOLD MEDAL**
- S.F. Int'l Wine Competition '19
- GOLD MEDAL, EXCEPTIONAL, BEST BUY**
- World Saké Challenge '18

BREWERY

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

Elegant, thoughtful, and delicious saké 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 saké-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

JUNMAI GINJO DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI GINJO
MILLING PERCENTAGE	60%
ALCOHOL	14.5%
RICE	JAPANESE DOMESTIC
SMV	+3
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 12/300ML	7 47846 01002 1
6/720ML	7 47846 01001 4