



# HAKUTSURU SAKE

# Ukiyo-e

JUNMAI



#### **AWARD**

- '21 Worldstar Global Packaging Awards in the beverage category.

#### **UKIYO-E**

Ukiyo-e (ooh-kee-yoh-eh) is a Japanese woodblock print or painting of famous kabuki actors, beautiful women, travel landscapes and city life from the Edo period. Ukiyo-e is significant in expressing the sensual attributes of Japanese culture from 17th to 19th century.

#### ARTIST/CHARACTER

This painting is the work of Kitagawa Utamaro in 1793, portraying Naniwaya O-kita, one of the most beautiful women in Edo. It is said that her beauty attracted customers to flock to the Naniwaya teahouse to catch a glimpse of her every day.

# **JUNMAI**

Just like Ukiyo-e, sake has an age-old tradition of cultural significance, and some say it is an art to craft beautiful sake, such as this smooth and balanced Junmai.

#### **TASTING NOTES**

This Junmai is medium dry with well-balanced umami and spice, with a subtle fruit tone. Flavors of roasted nuts, toasted cereal, banana, dried dates, hints of clove and cinnamon. The natural sweetness of steamed rice opens up when warmed.

#### **SUGGESTED PAIRINGS**

Gourmet cheese platter, carne asada, carnitas, pollo tacos, chicken tikka masala, and spiced curries.

### **BREWERY**

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

Elegant, thoughtful, and delicious sake 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 sake-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 DEFINED

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

## **PRODUCT SPECIFICATIONS**

GRADE JUNMAI MILLING PERCENTAGE 70% ALCOHOL 15.5%

RICE JAPANESE DOMESTIC

**SMV** +4

YEAST PROPRIETARY

SERVING TEMP ENJOY CHILLED, ROOM

TEMPERATURE OR WARM

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