



HAKUTSURU SAKE

Draft

JUNMAI NAMACHOZO



HAKUTSURU | DRAFT

America's #1 imported 300ml sake in retail, this is an economically priced and delicious everyday sake.

Carefully brewed with Nada's famed natural spring water from Mount Rokko, Draft Namachozo sake gets its refined freshness from being aged at 41°F for one month after brewing and before bottling.

TASTING NOTES

Fruity yet dry in a classic style. Aromas of sweet rice, nuts, and vibrant barely ripe pear, with green melon and light cream on the palate.

SUGGESTED PAIRINGS

Delicious with seafood, hearty salads, and ramen.

AWARDS

- SILVER MEDAL**
- HLSR Rodeo Uncorked International Wine Competition '22
- BRONZE MEDAL**
- HLSR Rodeo Uncorked International Wine Competition '20

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 Tanba Toji

JUNMAI DEFINED

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

NAMACHOZO DEFINED

Sake that has been pasteurized just once before bottling, preserving both bold flavor and aroma while extending shelf life.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
MILLING PERCENTAGE	70%
ALCOHOL	14%
RICE	JAPANESE DOMESTIC
SMV	+4
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC	30/180ML 7 47846 01007 6 12/300ML 7 47846 01008 3 6/720ML 7 47846 01009 0