



HAKUTSURU SAKE

Organic

USDA CERTIFIED ORGANIC JUNMAI



HAKUTSURU | ORGANIC

Hakutsuru Organic sake is the result of a sophisticated technique where the ingredients, brewing process, aging process, and bottling process are all USDA Certified Organic.

Available solely in the US, this organic Junmai is carefully brewed with Nada's famed natural spring water from Mount Rokko and premium Californian organic rice.

TASTING NOTES

Light, exhilarating, and crisp with hints of aromatic citrus and robust bran flavors.

SUGGESTED PAIRINGS

Delicious with your pub favorites fried chicken, burgers, and fish & chips.

AWARD

GOLD MEDAL RESERVE CLASS CHAMPION
- HLSR Int'l Wine Competition '19

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.

PRODUCT SPECIFICATIONS

| | |
|---------------------------|--------------------------------|
| GRADE | JUNMAI |
| MILLING PERCENTAGE | 70% |
| ALCOHOL | 14.5% |
| RICE | ORGANIC CALROSE |
| SMV | +5 |
| YEAST | PROPRIETARY |
| SERVING TEMP | ENJOY CHILLED OR SLIGHTLY WARM |
| UPC 12/300ML | 7 47846 01005 2 |
| 6/720ML | 7 47846 01006 9 |