



# HAKUTSURU SAKE

## Plum Wine “Slim”



### HAKUTSURU | PLUM WINE “SLIM”

Hakutsuru is located in the famed Nada district of Kobe, a leading sake 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 sake.

A lower alcohol alternative to Hakutsuru Plum Wine, this slimmer bottle contains a more delicate Plum Wine.

Hakutsuru Plum Wine “Slim” is produced from choice Japanese plums called “ume,” Nada’s famed natural spring water from Mount Rokko, and a highly developed fermentation technique.

### TASTING NOTES

With delicate plum aromas, pleasant fruit tones, and slightly tangy notes, this wine represents an ideal balance of sweetness and tart, perfect as an apéritif or dessert wine.

### SUGGESTED PAIRINGS

Delicious with artisan cheeses, breads, or desserts.

### 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

### PLUM WINE DEFINED

Plum Wine, or “Umeshu,” is a traditional Japanese alcohol made from fermenting the stone fruit, ume.

### PRODUCT SPECIFICATIONS

<b>ALCOHOL</b>	10.5%
<b>PLUMS</b>	JAPANESE DOMESTIC
<b>WINE YEAST</b>	OC-2
<b>SERVING TEMP</b>	ENJOY CHILLED
<b>UPC 12/500ML</b>	(DI ONLY) 7 47846 03001 2