



HAKUTSURU SAKE

Plum Wine



HAKUTSURU | PLUM WINE

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.

Hakutsuru Plum Wine 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

A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright, and tangy notes.

SUGGESTED PAIRINGS

Delicious with desserts and pungent, creamy cheeses like Roquefort or Stilton.

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

ALCOHOL	12.5%
PLUMS	JAPANESE DOMESTIC
WINE YEAST	OC-2
SERVING TEMP	ENJOY CHILLED
UPC 12/750ML	7 47846 03002 9