



# HAKUTSURU SAKE

## Sho-Une

JUNMAI DAIGINJO

### HAKUTSURU | SHO-UNE

Sho-Une, meaning “soaring clouds” in Japanese, is an incredible Junmai Daiginjo sake with great value.

Crafted with Master Brewer Tanba Toji’s expert skill, Yamada Nishiki (the “king of sake rice”), Nada’s famed natural spring water from Mount Rokko, and state-of-the-art brewing technology, this high grade Daiginjo is graceful, wonderfully complex, and not easily forgotten.

### TASTING NOTES

Delicate notes of apple and pear balance with lush strawberry and nectarine.

### SUGGESTED PAIRINGS

Delicious with udon noodles, sushi, grilled cheese, or other cheesy and salty dishes.

### AWARDS

**BRONZE MEDAL**  
- TEXSOM Awards '24

**94 PTS, GOLD MEDAL**  
- World Sake Challenge '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 DAIGINJO DEFINED

**Junmai Daiginjo** indicates that the rice is polished to at least 50% of its original size and only made with water, koji, and yeast.

### PRODUCT SPECIFICATIONS

<b>GRADE</b>	JUNMAI DAIGINJO
<b>MILLING PERCENTAGE</b>	50%
<b>ALCOHOL</b>	15.5%
<b>RICE</b>	YAMADA NISHIKI
<b>SMV</b>	+2
<b>YEAST</b>	PROPRIETARY
<b>SERVING TEMP</b>	ENJOY CHILLED
<b>UPC 12/300ML</b>	7 47846 010106 6
6/720ML	7 47846 01011 3
6/1.8L (DI ONLY)	7 47846 01012 0

