

Ukiyo-e

JUNMAI DAIGINJO



AWARDS

SILVER MEDAL

– TEXSOM Awards '23

DOUBLE GOLD MEDAL

– HLSR Rodeo Uncorked International Wine Competition '22

WORLDSTAR GLOBAL PACKAGING AWARDS

– in the beverage category '21

UKIYO-E

Ukiyo-e (ooh-kee-yoh-eh) is a Japanese woodblock print or painting of famous kabuki actors, beautiful women, travel landscapes and city life from the Edo period. Ukiyo-e is significant in expressing the sensual attributes of Japanese culture from 17th to 19th century.

ARTIST/CHARACTER

This woodblock print depicting the character of Umeomaru is so famous that it has become synonymous with aragoto, the flamboyant, powerful style of acting. It is one of the most sought-after roles by even contemporary kabuki actors. In 1796, artist Kabukido Enkyo portrayed Ichikawa Yaozo III as Umeomaru that showed a figure of fine appearance.

JUNMAI

Just like Ukiyo-e, brewers can express themselves through the style of sake they make. This complex Junmai Daiginjo embodies a level of depth and sophistication, alike to a seasoned Kabuki actor.

some say it is an art to craft beautiful sake, such as this smooth and balanced Junmai.

TASTING NOTES

Smooth and delicate with pleasant aromas of honeydew, fuji apple, and hints of licorice. Slightly dry with pleasant flavors of honeydew, bartlett pears, cherry, and a touch of almond with a clean, crisp finish.

SUGGESTED PAIRINGS

Delicious with paella, grilled white fish with soy sauce and lemon zest, shrimp and scallop scampi with linguine.

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

GRADE	JUNMAI DAIGINJO
MILLING PERCENTAGE	50%
ALCOHOL	15.3%
KAKE RICE	JAPANESE DOMESTIC
KOJI RICE	YAMADA NISHIKI OR HAKUTSURU NISHIKI
SMV	+1
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 720ML	7 47846 05003 4

VEGAN FRIENDLY | GLUTEN FREE