



HAKUTSURU SAKE

Tanrei

JUNMAI

HAKUTSURU | TANREI

Driven to create a one-of-a-kind sake rice strain to rival Yamada-Nishiki (“the king of sake rice”), Hakutsuru spent over 10 years developing their own exceptional Hakutsuru Nishiki rice, becoming the first successful crossbreed of Yamadaho and Wataribune in 70 years.

Tanrei is carefully brewed with this incredible rice and Nada’s famed natural spring water from Mount Rokko. It’s then fermented with Hakutsuru’s unique method of “Keikai-tsukuri.”

TASTING NOTES

A lightly dry Junmai with subtle aromas of honey and pear. Flavors of cashews and toasted cereal complement hints of minerality from Mt. Rokko’s natural spring water.

SUGGESTED PAIRINGS

Delicious with tacos, ramen, and pot stickers.

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	13.5%
RICE	HAKUTSURU NISHIKI & NAKATE SHINSENBON
SMV	+4
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED, ROOM TEMP, OR WARMED
UPC 20/180ML	7 47846 01004 5

