



# HAKUTSURU SAKE

## Sayuri

### NIGORI

#### HAKUTSURU | SAYURI

America's #1 selling imported Nigori saké in retail, Sayuri is perfect for saké fans and newcomers alike.

Sayuri, which means "little lily" in Japanese, is appropriately named for its soft floral notes and its iconic cherry-blossom-adorned pink bottle. These cues not only embody the delicateness of this saké, but reflect the gracefulness of Japan.

#### TASTING NOTES

Hints of white grape and elements of cherry blossom create a lush, creamy saké.

#### SUGGESTED PAIRINGS

Delicious with spicy food or your favorite dessert.

#### AWARDS

**CLASS CHAMPION, GOLD MEDAL**  
- Rodeo Uncorked Int'l Wine Competition '19

**SILVER MEDAL**  
- L.A. Int'l Wine Competition '19

**89PTS, SILVER MEDAL**  
- Tasting Panel '19

#### BREWERY

Founded in 1743 in the Nada district of Kobe, Hakutsuru is the #1 selling saké brand in Japan.

Elegant, thoughtful, and delicious saké 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 saké-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** Mitsuhiro Kosa

#### NIGORI DEFINED

**Nigori** style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a creamy, cloudy, and generally sweeter saké.

#### PRODUCT SPECIFICATIONS

<b>GRADE</b>	JUNMAI NIGORI
<b>MILLING PERCENTAGE</b>	70%
<b>ALCOHOL</b>	12.5%
<b>RICE</b>	JAPANESE DOMESTIC
<b>SMV</b>	-11
<b>YEAST</b>	PROPRIETARY
<b>SERVING TEMP</b>	SHAKE AND ENJOY CHILLED
<b>UPC 12/300ML</b>	7 47846 02001 3
<b>6/720ML</b>	7 47846 02002 0

