



About the Sake: The red crane is a symbol of good luck. This sake is a light and soft junmai with a clean finish. Can be drunk chilled, at room temperature, or warmed. A great all-around sake, it goes well with a wide range of food.

Grade: Region: Rice:

Junmai (pure rice sake) Sado Island, Niigata Koshiibuki

Nihonshu-do: +6 to +8 (dry)
Seimaibuai: 65% (35% of the rice milled away)
Yeast: k 601

PRODUCT OF JAPAN 300 ML - ALC.15-16 % BY VOL. PRODUCED AND BOTTLED BY OBATA SHUZO

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About the Brewery: Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Sake