



Manotsuru "CRANE" JUNMAI

The red crane is a symbol of good luck. This is a *junmai* sake, which means it is pure rice sake (no alcohol was added). An elegant, slightly earthy sake with notes of stone fruit, pistachios, and white chocolate. Please drink this sake chilled or at room temperature. A great all-around sake, it goes well with a wide range of foods.

Grade: Junmai (pure rice sake)

Nihonshu-do: +5 (dry)

Seimaibuai: 65% (35% of the rice milled away)

Rice: Koshiibuki

Yeast: k601

Acidity: 1.2

UPC: 852282002582 (12x300ml)

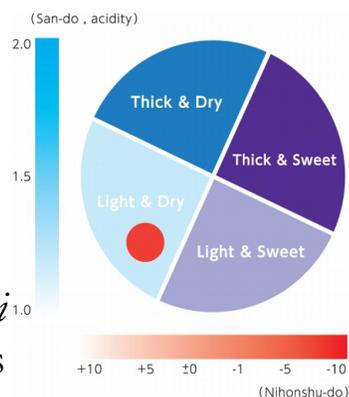
Rating: 90 pts & Best Buy, Tastings.com

About the Region:

Manotsuru "Crane" Junmai is handcrafted at the Obata Shuzo brewery, which is located on Sado Island in the Niigata prefecture of Japan. Niigata is famed for its *jizake*, or unique, "micro-brewed" sakes with character. Niigata is considered by many to be the best place in the world to find high quality sake. The *toji* in Niigata use highly polished rice and exacting filtering techniques to create a distinctive style. They are aided by the cold climate and the isolation of the mountains, as well as good regional rice and pure mountain water. (Source: The Sake Companion).

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. The kura is still owned and managed by the Obata family (Rumiko Obata, pictured on the left). The *toji* (master brewer) is the acclaimed Kenya Kudo. The brewery has received Gold Medals at National Sake Competition, at the International Wine Challenge, the Fine Sake Awards Japan Competition in 2012 and 2013, and the U.S. National Sake Appraisal in 2012. The brewery has been featured in *Wine & Spirits*, the *Los Angeles Times*, and *Wine Spectator*.



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