



# Manotsuru "CRANE" KARAKUCHI

This is a Karakuchi sake, which means it is dry. This elegant sake has citrus and almond aromas with a silky mouthfeel. It can be served chilled, at room temperature, or warm. Manotsuru Crane Karakuchi goes well with a wide range of food; try it with your favorite chicken dish!

**Grade:** Honjoso (special quality sake)

**Nihonshu-do:** +7 to +8 (dry)

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

**Rice:** Koshiibuki

**Yeast:** k701

**Acidity:** 1.1

**UPC:** 852282002575 (12x300ml)

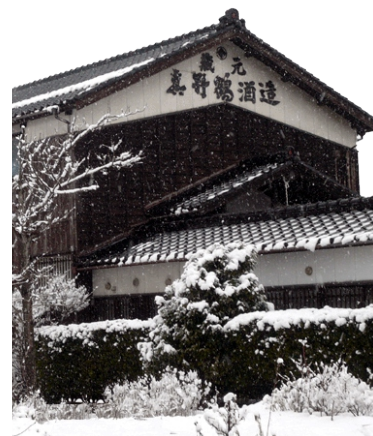
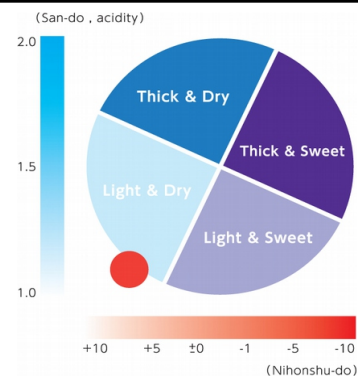
**Rating:** Best Buy, Beverage Testing Institute

## About the Region:

Manotsuru "Crane" Karakuchi 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). The toji (master brewer) is the acclaimed Kenya Kudo. The brewery has received multiple Gold Medals at the National New Sake Competition and the International Wine Challenge.. The brewery has been featured in Wine & Spirits, the Los Angeles Times, Wine Enthusiast, and Wine Spectator.



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