

# HAKUSHIKA



Since 1662, the finest quality of sake has been produced by the Tatsuuma family in the Nada district, Japan, which is famed for producing fine sake. Today, they are brewing with the water from the Rokko Mountains and the new, state-of-the-art brewery allows them to produce the world's finest sake while focusing on maintaining Hakushika's time-honored traditional formula. Nature's best water, which is called "Miyamizu" or "heavenly water", flowing from the Rokko Mountains, is the perfect complement to over three centuries of Hakushika's brewing tradition. Miyamizu water contains a lot of minerals, such as calcium and phosphates. These minerals promote fermentation of malted rice and yeast, producing tasty sake. Sake contains no sulfites or additives. The major distinction between sakes is their relative dryness or sweetness, slightly sweet being their natural condition; dry sakes undergo a special processing. As one of the oldest sake breweries, Hakushika provides a great Japanese traditional experience.

## YAMADANISHIKI

RICE TYPE: Yamadanishiki

TYPE: Full-bodied

CATEGORY: Junmai Ginjo

NIHONSHU-DO RATE: +1.0

TASTE: Refreshing clean taste of premium sake rice, gentle taste with elegant flavor

RECOMMENDED DISHES: Sashimi, grilled fish and fresh green vegetables

OPTIMAL TEMPERATURE: 45° F to 65° F (7° C to 18° C)

