

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 sulfates 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.

CHOKARA

RICE TYPE: Nihonbare and others

TYPE: Junmai

TASTE: Dry taste with rich full body, sharp end and smooth on the pallet

FOOD PAIRING: Sukiyaki, dumplings and tempura

SERVING TEMP: Chilled 50° F (10° C), room temperature 68° F (20° C), warmed 104° F (40° C) or very hot 122° F (50° C)

NIHONSHU-DO RATE: +6.0

