



KAWATSURU

CRANE OF PARADISE

ABOUT THE SAKE: Kawatsuru translates to “river crane” and comes from the sighting of a crane in the river behind the brewery. Crane of Paradise is described as “umakuchi,” a combination between sweet, dry and umami flavors. The perfect summertime sip!

TASTING NOTES & FOOD PAIRING: Juicy notes of grapefruit and freshly cut grass, with a hint of salted pineapple. Crisp, dry finish with an almost effervescent energy behind it.

Try with Pizza with prosciutto/speck or smoked salmon with cream cheese.

KAWATSURU: Known for its rice-driven style with elegant, rich texture, Kawatsuru pays respect to the crane that symbolizes longevity and good fortune.

- Kawatsuru, located in the Sanuki region of Kagawa, is committed to experimenting with local raw materials to elevate their sake, including an experimental rice field adjacent to the brewery and using local Sanuki olive yeast.
- The name of the sake was named Kawatsuru by the first kuramoto because the cranes fell down on the clear stream behind the brewery, which is filled with the pure and abundant water flowing.

QUALITY GRADE Junmai

SEIMAIBUAI 65%

RICE Yamada Nishiki

NIHONSHU-DO +3

ALCOHOL 15%

ACIDITY 1.3

SIZE 6/720ml

PRICE \$34

UPC 835603005899



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