

HAKURYU - Niigata
"White Dragon"
Daiginjo Sake

(haku-ryu) **Hakuryu** "White Dragon" is made by Hakuryu Shuzo. Founded in 1839. Made of Yamada Nishiki & Takanenishiki rice polished to **Daiginjo** quality level of **40%**, and underground water from agano-fukuryuusui. This sake has won **Gold Medals** for the last 14 consecutive years at the Monde Selection in Brussels, Belgium. Alcohol: 16-17%, SMV: +5. Serve chilled 41~50°F.

"Fruity, soft, round and smooth."

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