



Hakuryu “White Dragon”

Daiginjo (Niigata, Japan)

Basic Information

Brand: Hakuryu [haku-ryu]
Nickname: White Dragon
Type of sake: Daiginjo.
Seimai Buai: Rice milled to 40%
Alcohol: 16-17% by volume
Bottle size, Case pack, & UPC Code:
720 ml, 12-pack, UPC: 844650005004
300 ml, 12-pack, UPC: 844650005011



Producer

Name: Hakuryu [haku-ryu] Shuzo
Founded by: Shirai Family in 1839
Location: 3-7 Okayama-cho, Agano-shi, Niigata 959-2025, JAPAN
Web site: www.niigatasake.com
www.hakuryu-sake.com

Toji (Master Brewer): Yuzuru Yamakawa & Shinji Sharai
Yamakawa-san has been making sake for more than a half century.

Ingredients & technical data

Rice: Yamada Nishiki and Takane Nishiki
Water: Underground water from Agano-fukuryuusui
Yeast: Kyokai #9
SMV: +5 **Acidity:** 1 **Amino acids:** 0.5
No sulfites, no preservatives.

Other information

Serving temp. : Chilled. 41~50°F (5~10°)
Tasting note: Fruity, soft, round and smooth.
Food pairing: White fish, raw or seared. Light flavored dishes. Good for aperitif as well.

This sake has won the Grand Gold Medal and gold medals for the last 14 consecutive years at the Monde Selection in Brussels, Belgium.

The Shirai family started sake production in 1839. Back in mid 19th century (Shogun's era), sake was transported by sea to major markets such as Edo (=Tokyo). Because the family also ran the transportation business and White Dragon, an imaginary animal, was considered a guardian for marine transportation, it named the sake business “Hakuryu” which means White Dragon.

