



Hakuryu “White Dragon”

Daiginjo (Niigata, Japan)

Basic Information

Brand: Hakuryu [haku-ryu]
Nickname: White Dragon
Type: Daiginjo.
Rice polishing: 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:** 1839
Owned by: Shirai Family
Location: 3-7 Okayama-cho, Agano-shi, Niigata 959-2025, JAPAN
Web site: www.niigatasake.com
www.hakuryu-sake.com

Toji (Sake Master): Shinji Shirai & Yuzuru Yamakawa
 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



Other information

Serving temp. : Chilled. 41~50°F (5~10°)

Tasting note: Fruity, soft, round and smooth.

Food paring: 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.