KAWATSURU

OLIVE

ABOUT THE SAKE: Made with yeast extracted from the Sanuki olive native to the region, this hyperlocal sake showcases the best of Kagawa in a one-of-a-kind bottling.

TASTING NOTES & FOOD PAIRING: Juicy notes of musk melon, white flowers and green pear with hints of starfruit, grass and salinity.

Try with salad with carrot ginger dressing, coconut crab curry or spring pea & mint gazpacho.

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 Ginjo

SIZE 720ml

PRICE $32

UPC 835603007350

Rice Sanuki YoiMai