

# Kura Selections

## The Sake Specialist®



Kura Selections is Vino del Sol's portfolio of artisanal sakes. Kura Selections launched Obata Shuzo and its Manotsuru product line, in 2008.

Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous Sado Island, Niigata sake rice. The kura is still owned and managed by the Obata family; fifth generation Rumiko Obata runs the brewery and is a leading woman of sake. The toji (master brewer) is the acclaimed Kenya Kudo. The brewery has received Gold Medals at National New Sake Competition, at the International Wine Challenge, the Fine Sake Awards Japan Competition, and the U.S. National Sake Appraisal, as well as 90 point scores and Best Buys from Beverage Testing Institute. The brewery has been featured in Wine & Spirits, the Los Angeles Times, Wine Enthusiast, and Wine Spectator.

Rumiko and Obata Shuzo are also leaders in sustainability and were the 2020 winner of the Sataoyoma Award for Sustainability.

### “Superb Sakes from Niigata,”

-Ronn Wiegand, MS, MW, Restaurant Wine

#### Manotsuru “Crane” Karakuchi

This is a Karakuchi sake, which means it is dry. This elegant sake has citrus and almond aromas with a silky mouthfeel.

Grade: Honjoso (special); 35% of rice milled away.

Best Buy, Beverage Testing Institute.



#### Manotsuru “Crane” Junmai

The red crane is a symbol of good luck. This is a junmai sake, which means it is pure rice sake (no alcohol was added). An elegant sake with notes of stone fruit, pistachios, and white chocolate.

Grade: Junmai (pure rice sake); 35% of rice milled away.

90 points & Best Buy, Beverage Testing Institute.



#### Manotsuru “Demon Slayer” Tokubetsu Honjoso

This is an Onikoroshi ("Demon Slayer") sake, which means it is very dry. Medium-bodied sake with tantalizing fruit flavors and a pleasant earthiness on the mid-palate. Hints of mineral on the very dry finish.

Grade: Tokubetsu Honjoso (special quality sake); 40% of rice milled away.

90 points & Best Buy, Beverage Testing Institute; 5 Stars, Restaurant Wine.



### Manotsuru "Bulzai" Ginjo

This is a Nama-chozo sake, which means it is left un-pasteurized until the bottling stage; this adds zestiness to the mouthfeel. Refreshing aromas of bananas and tropical fruit and licorice.

Grade: Ginjo (premium quality sake); 45% of rice milled away.

92 points, Wilfred Wong; 5 Stars, Restaurant Wine.



### Manotsuru "Countless Visions" Nigori Junmai Ginjo

This is a Nigori sake, which means it was unfiltered; this creates a cloudy sake with a distinctive sweet taste. Shake before serving chilled. The label is inspired by the Sado Island Noh poet Zeami and Bob Dylan.

Grade: Junmai Ginjo (premium quality pure rice sake); 45% of rice milled.

Winner of Beverage World's BevStar Gold Medal.



### Manotsuru "Maho" Daiginjo

This perennial gold medal winning Daiginjo has clean and fresh aromas, with notes of anise. Peppery on the palate with juicy ripe melon and good acidity and length.

Grade: Daiginjo (ultra-premium quality sake); 65% of rice milled away.

Gold Medal, 2019 National New Sake Awards.



### Manotsuru "Pure Bloom" Sweet Junmai Ginjo

This well-balanced, low alcohol sake is crafted with a fresh and pleasant sweetness. It has a soft, light and elegant palate that showcases the cherry blossom, lychee and white chocolate notes.

90 points, Beverage Testing Institute



### Manotsuru "Rumiko" Daiginjo

Very expressive in the nose. Butterscotch, cream and a hint of mint aromas. Fruits of green apple, honeydew, persimmon, pear and cherry. A touch of white flowers as well.

