



Size: 375 ML / 750 ML

**HANA Sake** is a premium *sake* that exudes refreshing fruit aromas and flavors. It all begins with TAKARA's traditional *sake* brewing technique, utilizing the finest rice from the fertile Sacramento Valley and pure water from the Sierra Nevada mountains. After carefully blending the *junmai sake* with natural fruit flavors, **HANA** is packaged in a smoky wine bottle with a label inspired by the beautiful patterns of Japanese *kimono*. **HANA** is a silky smooth blend of *sake* and ambrosia, of essence and elegance, of tradition and modernity.

*Hana* means "flower" in Japanese, a simple and beautiful word that conjures images of *sakura* (cherry blossoms,) the epitome of beauty in Japan.

Produced in Berkeley, CA  
 Type: *Sake with natural flavors*  
 Alcohol: 8%

# HANA White Peach

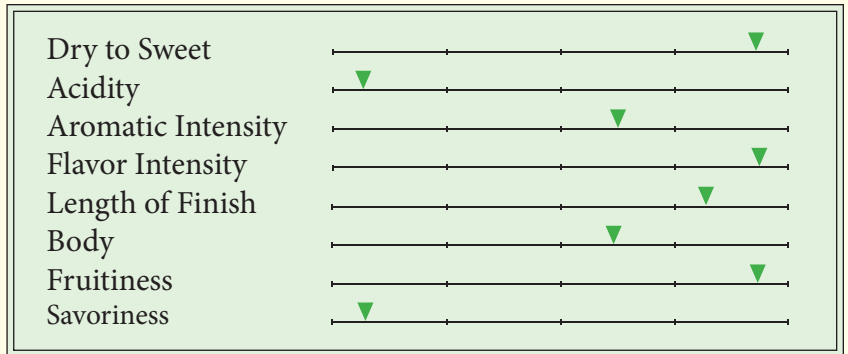
**Personality:** Heavenly white peach flavor

**Description:** Delightful aromas and flavors of just-ripe, white peaches in cream with a sweet, full-bodied palate.

**Recommended Temperature & Serving:** Chilled or on the rocks. To best enjoy **HANA White Peach**, serve it chilled at about 50°F, slightly colder than room temperature, to enhance its pleasant aroma and smooth taste. It will be also the perfect base for other cocktails of your choosing, including frozen cocktails.

**Food Pairing Suggestions:** Enjoy on its own for dessert, mixed into iced tea for a Summer refresher, or poured over fruit-based desserts.

## Taste Profile: HANA White Peach



**HANA**  
 FLAVORED SAKE

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