

**UKA BLACK LABEL
ORGANIC JUNMAI DAIGINJO**

羽化ブラックラベル オーガニック純米大吟醸



www.ukasake.us

Clear, day-bright nectar with aromas of strawberry, pineapple, and a whisper of anise. Full-bodied, balanced, and fruity with a hint of honey. A silky, luscious texture and a long finish.

/ bottle

/ glass

**UKA BLACK LABEL
ORGANIC JUNMAI DAIGINJO**

羽化ブラックラベル オーガニック純米大吟醸



www.ukasake.us

Clear, day-bright nectar with aromas of strawberry, pineapple, and a whisper of anise. Full-bodied, balanced, and fruity with a hint of honey. A silky, luscious texture and a long finish.

/ bottle

/ glass

**UKA BLACK LABEL
ORGANIC JUNMAI DAIGINJO**

羽化ブラックラベル オーガニック純米大吟醸



www.ukasake.us

Clear, day-bright nectar with aromas of strawberry, pineapple, and a whisper of anise. Full-bodied, balanced, and fruity with a hint of honey. A silky, luscious texture and a long finish.

/ bottle

/ glass

**UKA BLACK LABEL
ORGANIC JUNMAI DAIGINJO**

羽化ブラックラベル オーガニック純米大吟醸



www.ukasake.us

Clear, day-bright nectar with aromas of strawberry, pineapple, and a whisper of anise. Full-bodied, balanced, and fruity with a hint of honey. A silky, luscious texture and a long finish.

/ bottle

/ glass

THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.

THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.

THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.

THE BIRTH OF UKA

The tale of Uka begins with the chrysalis of over 90 years of rice-growing tradition by the family of a Japanese America immigrant whose mission is to set the highest quality rice standards. Combining this rice with a select brewer with three hundred plus years of sake experience lays the path for the emergence of Uka. Every sip of Uka is a journey traceable to the organic field from which the rice was harvested. Your patronage helps support butterfly conservation.