



Haku Japanese Vodka

Haku is the Japanese craft vodka from the House of Suntory. The name Haku means “white” in Japanese and refers to the Japanese white rice that is the origin of the liquid. Moreover, it can also be read as “brilliant” – a tribute to the craft of mastering a clear, clean, and luminous vodka. Suntory has been making vodka since 1956, and Haku represents Suntory’s philosophy of craftsmanship, meticulous attention to detail, and commitment to quality. Haku is made with 100% Japanese white rice. It has 3 distinct steps in the distillation process: First, Japanese rice is fermented and distilled through a pot still to create a rice spirit in Kagoshima, Japan. Then, the rice spirit is distilled a second time through 2 different processes in a pot still and column still to create a uniquely flavored liquid. Finally, the liquid is blended and then filtered through bamboo charcoal in Osaka, Japan. The resulting liquid’s taste profile is clean, soft, and smooth with a sweet rice flavor.

PROOF 80

AGING

SIZES 750 ml

Tasting Notes

- **Aroma:** A soft aroma played up by the sweet, delicate, floral aromas of rice.
- **Taste:** A rich taste that gradually envelops the mouth with the natural sweetness and complex flavour of the rice.
- **Finish:** A smooth finish, with a sophisticated, pleasantly lingering sweetness due to the bamboo charcoal filtration process.

OTHER HOUSE OF SUNTORY EXPRESSIONS

Suntory Toki Japanese Whisky Roku Japanese Gin

Haku™ Vodka, 40% Alc./Vol. ©2018 Beam Suntory Import Co., Chicago, IL