

**Mutual Trading, Inc.**  
**Japanese Sake Spec Sheet**

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| <b>Brewery</b> | Senkin Inc.  |
| <b>Founded</b> | 1806   |
| <b>Profile</b> | <p>This brewery that has been gaining international attention in recent years is nestled in the small residential backroads of Sakura city in Tochigi Prefecture. Senkin Brewery is now run by 11th generation brothers Kazuki Usui (Brewer) and Masato Usui (Toji), who work together as brewer and toji (respectively). Senkin jizake are brighter and juicier than other sake; their focus is principally on two major elements of acidity (2.0 or above) and SMV/residual sugar levels (-3.0 or near), but by direct comparison, most sake has an acidity of 1.1-1.5 and SMV averages around 1.5. In fact, when their first batch was finished, their father asked if the acidity meter was broken!</p> <p>As their brewing motto is “Yokei na koto shinai” (do nothing unnecessary), all of their sake are brewed in small batches, are Muroka (unfiltered), Genshu (undiluted), and Nama (unpasteurized), as well as bottled-aged only in near-freezing temperatures. Applying the same concept as a Domaine or Estate, Senkin uses the same water for brewing as that which grows their local rice, and they will only use contract-farmed rice grown within 5 minutes of the brewery; in effect they are a grower/producer and use only three varieties: Kame No O, Omachi and Yamada Nishiki. They also implement both modern and traditional methods in brewing, going so far as to implement Edo-era technology and techniques.</p> |

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| <b>Product Name</b> | Senkin Classic Muku Junmai Daiginjo |
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|                             |                     |
|-----------------------------|---------------------|
| <b>Item Number</b>          | 102051              |
| <b>Case Contents</b>        | 20 bottles          |
| <b>Size</b>                 | 300ml               |
| <b>Class</b>                | Junmai Daiginjo     |
| <b>Rice</b>                 | Yamada Nishiki      |
| <b>Rice (kakemai)</b>       | Yamada Nishiki      |
| <b>Rice-Polishing Ratio</b> | 40% Koji / 50% Kake |
| <b>Water</b>                | Sakura Groundwater  |
| <b>Yeast</b>                | Tochigi Yeast       |
| <b>Sake Meter Value</b>     | -2                  |
| <b>Acidity</b>              | 2.2                 |
| <b>Amino Acids Level</b>    | 1.2                 |
| <b>Alcohol by Volume</b>    | 15%                 |
| <b>Introduced in</b>        | 2017                |
| <b>Brewery Location</b>     | Tochigi Prefecture  |
| <b>Brewery Head</b>         | Masato Usui         |



|              |                   |                 |            |                  |
|--------------|-------------------|-----------------|------------|------------------|
| <b>SWEET</b> | <b>SEMI-SWEET</b> | <b>SEMI-DRY</b> | <b>DRY</b> | <b>EXTRA-DRY</b> |
|              |                   | ○               |            |                  |

|                 |              |             |             |
|-----------------|--------------|-------------|-------------|
| <b>FRAGRANT</b> | <b>LIGHT</b> | <b>AGED</b> | <b>RICH</b> |
| ○               |              |             | ○           |

|             |                  |                  |             |
|-------------|------------------|------------------|-------------|
| <b>COLD</b> | <b>ROOM TEMP</b> | <b>BODY TEMP</b> | <b>WARM</b> |
| ◎           | ○                | ○                | ○           |

|                 |                  |                  |                 |
|-----------------|------------------|------------------|-----------------|
| <b>APERITIF</b> | <b>APPETIZER</b> | <b>MAIN DISH</b> | <b>DIGESTIF</b> |
|                 | ○                | ○                |                 |

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| <b>Food Pairings</b>   |
| Trout meuniere, minced cod, deep fried goby fish, grilled sand-smelt with salt, bigfin reef squid sashimi, poached greens with soy sauce, seared chicken breast tataki tossed with plum meat, soba, vinegared octopus, thinly sliced flounder sashimi with ponzu, deep fried fresh water shrimp with lemon |

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| <b>Tasting Notes</b>  |
| This is an extremely versatile sake which pairs well with a wide variety of foods. Flavors evocative of Lychee and Cranberry pour out and ensnare the senses, while a grounding heft of umami and lacticity bind the uniquely tart and juicy profile together. The brewery encourages drinkers to sip their sake out of Bordeaux wine glasses to truly discover the sensory potential of their brews. |