

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

<b>Brewery</b>	Senkin Sake Brewery Co., Inc.
<b>Founded</b>	1806
<b>Profile</b>	Nestled in the residential backroads of Sakura city, 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's jizake are brighter and juicier than other sake; their focus is principally on deviating from the norm with elements of higher acidity and residual sugar levels (around -3.0). 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 bottle aged 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 rice, and they will only use contract-farmed Omachi, Yamada Nishiki, or Kamenno O rice grown within 5 minutes of the brewery. They proudly implement both modern and traditional brewing methods across their various sake series.

<b>Product Name</b>	Senkin "Immortal Wing" Classic Muku Junmai Daiginjo
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<b>Item Number</b>	10210
<b>Case Contents</b>	6 bottles
<b>Size</b>	1800ml
<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
<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>
	○	○	

<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

<b>Tasting Notes</b>
Bright flavors evocative of lychee and cranberry simply <i>pour</i> out of it, lending a crisp and refreshing character to this 100% Sakura city Yamada Nishiki sake but still allowing room for balance and depth. Part of Senkin's "classic" series (meaning that it was brewed with traditional methods) Senkin Classic Muku is an extremely versatile and complex sake that pairs well with a variety of foods, and which carries both umami and acidity to the palate smoothly and naturally. The brewery encourages drinkers to try enjoying their sake out of Boudreaux wine glasses to maximize the sensory potential of their brews.