

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

Brewery	Senkin Sake Brewery Co., Inc.
Founded	1806
Profile	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 Kame no O rice grown within 5 minutes of the brewery. They proudly implement both modern and traditional brewing methods across their various sake series.

Product Name	Senkin SNOWMAN Nigori Junmai Daiginjo
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Item Number	10237
Case Contents	12
Size	720ml
Class	Junmai Daiginjo
Rice	Yamadanishiki
Rice (kakemai)	Yamadanishiki
Water	Groundwater
Yeast	Tochigi Yeast
Sake Meter Value	-10
Acidity	2.8
Amino Acids Level	0.7
Alcohol by Volume	15%
Pasteurized	Yes
Aged	In Bottle
Introduced in	2021
Brewery Location	Tochigi prefecture
Brewery Head	Usui Masato



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
	○			

FRAGRANT	LIGHT	AGED	RICH
	○		

COLD	ROOM TEMP	BODY TEMP	WARM
◎	X	X	X

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
○			

Food Pairings
Shirako Tempura, Scallop and Grapefruit Salad, Bruschetta, Seafood Salad with Herbs, Fish Terrine, Sea Urchin Mousse, Poached White Asparagus

Tasting Notes
Opens with soft peach and mango aromas, this sake's tart and juicy sweetness finishes clean and sharp. A fresh and satisfying treat that is great as an aperitif, and excellent to pair with food, and even spicy dishes.