

**New York 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 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.

<b>Product Name</b>	Senkin SNOWMAN Nigori Junmai Daiginjo
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<b>Item Number</b>	102381
<b>Case Contents</b>	12
<b>Size</b>	300ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Yamadanishiki
<b>Rice (kakemai)</b>	Yamadanishiki
<b>Water</b>	Groundwater
<b>Yeast</b>	Tochigi Yeast
<b>Sake Meter Value</b>	-10
<b>Acidity</b>	2.8
<b>Amino Acids Level</b>	0.7
<b>Alcohol by Volume</b>	15%
<b>Pasteurized</b>	Yes
<b>Aged</b>	In Bottle
<b>Introduced in</b>	2021
<b>Brewery Location</b>	Tochigi prefecture
<b>Brewery Head</b>	Usui Masato



<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>
◎	X	X	X

<b>APERITIF</b>	<b>APPETIZER</b>	<b>MAIN DISH</b>	<b>DIGESTIF</b>
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<b>Food Pairings</b>
Shirako Tempura, Scallop and Grapefruit Salad, Bruschetta, Seafood Salad with Herbs, Fish Terrine, Sea Urchin Mousse, Poached White Asparagus

<b>Tasting Notes</b>
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.