

**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 "Yoikei 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 "Immortal Wing" Modern Kame no O Junmai Daiginjo
---------------------	---

<b>Item Number</b>	10203
<b>Case Contents</b>	20 bottles
<b>Size</b>	300ml
<b>Class</b>	Junmai Daiginjo
<b>Rice</b>	Kame no O
<b>Rice (kakemai)</b>	Kame no O
<b>Rice-Polishing Ratio</b>	Koji 40% / Kake 50%
<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>	16%
<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>
Grilled Ayu with tade vinegar, grilled conger eel with yuzu pepper, fresh spring rolls with yuzu and lemon vinegar, winter melon with crab sauce, cold steamed chicken, steamed scallops, marinated salmon with lemon

<b>Tasting Notes</b>
In the autumn, delicate golden stalks growing in hand-cultivated paddies ripple with the movement of the head-heavy treasure. These fields are filled with Kame No O, a finicky plant, and one of the few pure strains of sake rice left in Japan (most varieties are a result of crossbreeding). Brewed with this revered sake rice varietal, Senkin Modern Kame No O - a member of their "modern" series that is made using modern sake brewing methods - is a sake that somehow delicately displays the wildest features of this rice alongside its characteristic savory aftertaste. The brew is bright, elegant and aromatic with a deep and dense peach-like character, silky mouthfeel, and a refreshing brightness. The brewery encourages drinkers to sip their sake out of Bordeaux wine glasses to truly appreciate the sensory potential of this brew.