

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 Kameno 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 "Immortal Wing" URARA Junmai Daiginjo
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Item Number	10235
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	17%
Water	Sakura Groundwater
Yeast	Tochigi Yeast
Sake Meter Value	0
Acidity	1.6
Amino Acids Level	1.1
Alcohol by Volume	16%
Introduced in	2017
Brewery Location	Tochigi
Brewery Head	Masato Usui



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
Scallop with grapefruit salad, mozzarella and tomato salad, insalata di mare (Italian Seafood Salad), seafood aspic, sea urchin mousse, poached white asparagus, sashimi of thinly sliced white flesh fish with ponzu, shrimp cake with lemon garnish

Tasting Notes
A miracle born from the extremes of polishing Yamada Nishiki down to 17% remaining. Brewed by intertwining beauty with body, this original addition to Senkin's premium line has been dubbed "Urara" for the sake's beautiful and powerful presence. From the very first sip it will invade the senses with vibrant flavors of muscat grape and green apple peel. Like the rest of the premium series, this sake is pressed using the Fukurozuri method (at this time, mainly a competition-sake technique that employs gravity to separate only the finest, best tasting droplets of the sake from the mash).