

New York Mutual Trading, Inc. Japanese Sake Spec Sheet

Brewery	Senkin Inc.
Founded	1806
Profile	<p>This brewery that has been gaining international attention in recent years is nestled in the small residential backroads of Sakura city in 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 jizake are brighter and juicier than other sake; their focus is principally on two major elements of acidity (2.0 or above) and SMV/residual sugar levels (-3.0 or near), but by direct comparison, most sake has an acidity of 1.1-1.5 and SMV averages around 1.5. In fact, when their first batch was finished, their father asked if the acidity meter was broken!</p> <p>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 bottled-aged only 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 local rice, and they will only use contract-farmed rice grown within 5 minutes of the brewery; in effect they are a grower/producer and use only three varieties: Kame No O, Omachi and Yamada Nishiki. They also implement both modern and traditional methods in brewing, going so far as to implement Edo-era technology and techniques.</p>

Product Name	Senkin Issei Junmai Daiginjo
---------------------	------------------------------

Item Number	499
Case Contents	6 bottles
Size	720ml
Class	Junmai Daiginjo
Rice	Yamada Nishiki
Rice (kakemai)	Yamada Nishiki
Rice-Polishing Ratio	35%
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 Prefecture
Brewery Head	Masato Usui



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

FRAGRANT	LIGHT	AGED	RICH
○			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	×	×	×

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

Tasting Notes
Lean elegant yet bursting with flavor, this Junmai Daiginjo is milled to 35% which is the optimal milling rate for Yamada Nishiki according to the Toji. Issei is the entry-level sake for Senkin's premium series, which are all pressed using the Fukurozuri pressing method which employs gravity to separate pure, clean sake from the mash. This Sake is wonderfully juicy (think green apples and melon) and a true delight to sip on with a wide variety of non-Japanese dishes using cheese and/or dairy products. The brewery encourages drinkers to consume their sake out of Bordeaux wine glasses to truly discover the sensory potential of their brews.