



SENJO

Sakura Gin (Nagano, Japan)

In 1866, toward the end of the Edo period, Matsujirou Kurogouchi and his family started a small sake brewery currently called Senjo named after Senjo Ga Take, a 3000-meter peak in the Japan Alps. The brewery is surrounded by beautiful Sakura (cherry) trees. Today, 6th generation President Takashi Kurogouchi has expanded Senjo Brewery product line to include Senjo Sakura Craft Gin.

Basic information

Brand: Senjo Sakura Gin

Type: Gin

Distillation method: Indirect heat (steam) is employed for vacuum (reduced pressure) distillation, with the process occurring at 40°C.

Botanicals: Purchased from France. It primarily features juniper berry but also includes licorice, lime, coriander, grapefruit peel, orange peel, and angelica root as key botanical ingredients. Sakura (cherry) tree leaves are also used.

Method: Blending three distinct liquids and subsequently bottling the blend. First, three separate liquids are prepared: A (cherry blossom spirit), B (rice shochu), and C (French gin), each produced independently before blending. Senjo utilizes these three components (ABC) to craft the gin.

The proportions of the blend are subtly adjusted, taking into consideration the maturity of BC and the intensity of the cherry blossom aroma in A.

- A) Cherry Blossom (Sakura) Spirit: the base spirit distilled at Senjo is a neutral spirit derived from barley, wheat, and sugar cane. Hand-picked Sakura leaves are macerated in the spirit.
- B) Rice (Kome) Shochu (distilled at Senjo Brewery)
- C) Gin purchased from France. It primarily features juniper berry but also includes licorice, lime, coriander, grapefruit peel, orange peel, and angelica root.

Alcohol: 45% by volume

Size/Pack: 700ml / 12pk

UPC: 844650090505

Producer

Producer: Senjo Brewery

Founded: 1866

Owned by: Kurogouchi Family, Takashi Kurogouchi 6th generation since 2009

Location: 2432 Kamiyamada, Takato-machi, Ina City,
Nagano, 396-0217 Japan

Web site: www.niigatasakeselections.com
www.senjyo.co.jp

Other info

Serving temp.: Gin soda, Gin Tonic, On the rocks, With water, Martini

Tasting note: On the nose, a fresh floral aroma emerges that comes from local specialty Sakura variety, Takato-Kohigan- Sakura. The finish is gentle, lingering finish of Ginjo-ka that is similar of Daiginjo.

Food pairing: Salt-pickled cherry blossoms.

Cocktail by Tona Palomino:

Kohigan- Sakura

1.5 oz Senjo Junmai Daiginjo

1.0 oz Senjo Sakura Craft Gin

0.5 oz Cocchi Rossa

Dash of Maraschino Liquor

