

## Senjo Junmai Daiginjo Sake

### Senjo Brewery

Juicy & Refreshing. Full of fruity flavors with clean sweetness. Brewed with Hitogokochi, the special sake rice harvested in Nagano, and natural water slowly filtered down the Japan Alps. 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 Japanese Alps. Today Senjo Brewery strives to combine art with science and old skill with new technology by adding modern twists to the rich historical traditions of Sake brewing.

### Specifications

<b>Type</b>	Daiginjo-shu
<b>Rice Milling</b>	60%
<b>Rice Varietal</b>	Hitogokochi
<b>Sake Meter</b>	-15
<b>Acidity</b>	+1.8
<b>Pairings</b>	Deep-fried fish with sweet & sour sauce, Young sweetfish tempura (chiayu tempura), Caesar salad



### Codes, Weights and Measures

<b>UPC</b>	8 44650 09001 7	8 44650 09000 0	8 44650 09002 4
<b>Units/Case</b>	12	12	6
<b>Unit Size</b>	300 mL	720 mL	1800 mL
<b>Container</b>	bottle	bottle	bottle
<b>SCC</b>	1 08 44650 09001 4	1 08 44650 09000 7	1 08 44650 09002 1
<b>Case Weight</b>	16	31	40
<b>Cases/Pallet</b>	39	33	20
<b>Layers/Pallet</b>	13	11	10
<b>ABV</b>	15.50%	15.50%	15.50%
<b>SRP</b>	\$ 26.00 USD 300mL Bottle	\$ 50.00 USD 720mL Bottle	\$ 95.00 USD 1800mL Bottle