SENJO

Junmai Daiginjo (Nagano, Japan)

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 Japan Alps. Today Senjo Brewery strives to combine art with science and old skill with new technology by adding modern twits to the rich historical traditions of Sake brewing.

Basic information

Brand: SENJO
Type of sake: Junmai Daiginjo
Seimai Buai: Rice milled to 40 %
Alcohol: 16 % by volume
Size & UPC: 300ml, 12-pack UPC: 844650090017
720ml, 12-pack UPC: 844650090000

Producer

Producer: Senjo Brewery
Founded: 1866
Owned by: Kurogouchi Family, sixth genertion
Location: 2432 Kamiyamada, Takato-machi, Ina City, Nagano, 396-0217 Japan
Web site: www.senjyo.co.jp
Toji (Master Brewer): Masato Yanagidaira.

Ingredients & Technical data

Rice: Hitogokochi
Water: Soft water. Filtered down the Japan Alps and taken out of underground springs over 60m deep.
Yeast: 1801
SMV: -15 **Acidity:** +1.8 **Amino acids:** +1.0
No sulfites, no preservatives.

Other info

Serving temp.: Chilled, at room temp., or luke-warm

Tasting note: Juicy & Refreshing. Floral nose, round & smooth mouthfeel. Full of fruity flavors are pleasantly balanced with clean sweetness.
Food pairing: Deep-fried fish with sweet & sour sauce, Young sweetfish tempura (chi-ayu tempura), Caesar salad