

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

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



Codes, Weights and Measures

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