

# MOMOKAWA

## Craft

### JUNMAI GINJO 250ML CAN



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER

#### MOMOKAWA | CRAFT CAN

Celebrating and continuing to pioneer saké innovation, SakéOne added the first American canned saké to the family in early 2019.

This saké displays hallmark aromas and flavors that fans of Momokawa saké will recognize immediately, while being more approachable, easily portable, and packable for whatever trail you blaze.

Momokawa Craft Junmai Ginjo is brewed specifically to reveal and retain its fruity Ginjo characteristics.

#### TASTING NOTES

A medium dry crisp saké with fresh aromas of melon, green apple, and anise and subtle hints of citrus and honeydew.

#### SUGGESTED PAIRINGS

Delicious with pizza, grilled meats, campfire & picnic favorites, and sushi.

#### AWARDS

92pts, Great Value, Finalist, Gold Medal  
– Ultimate Wine Challenge '19

#### BREWERY

Momokawa is brewed by SakéOne, America's foremost producer and importer of craft saké, where Brewmaster Takumi Kuwabara continues to expand on 28 years of brewing expertise, melding a diversity of cultures into dynamic premium handcrafted saké.

Tapping into idyllic Willamette Valley water sourced from the Coastal Mountain range in Oregon, and exclusive Calrose rice grown in the renowned region of Sacramento Valley, CA, SakéOne is driven by an uncompromised spirit to produce the highest quality saké possible.

**Brewery Location** Forest Grove, OR  
**Founding Date** 1992  
**Brewmaster** Takumi Kuwabara

#### JUNMAI GINJO DEFINED

**Junmai** indicates the saké is brewed with only rice, water, yeast, and koji.

**Ginjo** indicates the saké is brewed with rice milled down to 51-60% of its original size.

#### PRODUCT SPECIFICATIONS

<b>GRADE</b>	JUNMAI GINJO
<b>POLISH</b>	58%
<b>ALCOHOL</b>	14.1%
<b>RICE</b>	EXCLUSIVE CALIFORNIA CALROSE
<b>SMV</b>	+4
<b>YEAST</b>	PROPRIETARY
<b>SERVING TEMP</b>	ENJOY CHILLED
<b>UPC 24/250ML</b>	7 47846 12250 2