

Organic

JUNMAI GINJO - USDA CERTIFIED ORGANIC



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER

MOMOKAWA | ORGANIC

USDA Certified, Momokawa Organic is brewed specially using premium organic rice grown in the Sacramento Valley.

It's an idea. An attitude. A belief that there is something more just waiting to be discovered. It drove the pioneers across the Oregon Trail and our microbrew and winery friends to change laws and start a revolution in craft beverage that has become a hallmark for Oregon.

Momokawa is America's premier craft saké brand, brewed with that revolutionary passion to craft the greatest possible expression of what we love.

TASTING NOTES

Notes of refreshing melon and lime combine with delicate pineapple and cola flavors.

SUGGESTED PAIRINGS

Delicious with fresh salads, decadent desserts, and wild salmon.

AWARD

Silver Medal
– Rodeo Uncorked Int'l Wine Competition '19

BREWERY

Momokawa Organic 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

GRADE	JUNMAI GINJO
POLISH	58%
ALCOHOL	14.5%
RICE	USDA CERTIFIED ORGANIC CALROSE
SMV	-2
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 12/300ML	7 47846 40051 8
12/750ML	7 47846 40050 1