



NIGORI JUNMAI GINJO

MOMOKAWA oregon, usa

UPC: 750ml - 7 47846 40001 3 300ml - 7 47846 40002 0
 Manufacturer Code: 47846 - 12 Btls per Case

BREWERY

Nestled into Oregon Wine Country in Forest Grove, the SakéOne Kura taps into some of the country's best water with each premium craft brew it produces.

SakéOne is America's first commercially successful craft saké brewer and

complements its own premium products with a growing portfolio of fine Japanese imports.

Driven by uncompromised quality and a commitment to saké education at the wholesale, retail and consumer levels, SakéOne is focused on expanding the enjoyment of premium sake in the United States.

NIGORI DEFINED

Nigori style saké is coarsely filtered to allow flavorful and aromatic sediments to remain, creating a creamy cloudy beverage.

TASTING NOTES

Momokawa Organic Nigori features rich and silky layers of coconut and cream with a big burst of fresh pineapple and a hint of banana. Shake well and serve chilled.

SUGGESTED PAIRINGS

Spicy noodles & soups, tropical fruits and poultry



SPICED NOODLES



ASIAN CUISINE



LIGHT MEATS

PRODUCT SPECIFICATIONS

Grade	Junmai Ginjo
Milling Percentage	58%
Alcohol	16%
Rice	Organic Calrose
SMV	-12
Profile	Creamy Nigori
Yeast	1801
Acidity	1.7%
Serving Temperature	Chilled
Sizes	750ml and 300ml

PRODUCTION DETAILS

Aging Type	Not Aged
Pasteurization	Twice Pasteurized
Pressing	Yabuta
BREWERY DETAILS	
Location	Forest Grove, OR
Founded Date	1992
Master Brewer	Takumi Kuwabara



12in

3in

750ml Dimensions 12in x 3in

375ml Dimensions 9in x 2.2in

