

saké ONE

- GOLD** Gold Medal
U.S. National Saké Appraisal '18
- GOLD** Gold Medal
HLSR International Wine Competition '18
- GOLD** Gold Medal
S.F. International Wine Competition '17
- GOLD** Gold Medal
U.S. National Saké Appraisal '17

MURAI FAMILY

Tanrei Junmai

UPC: 720ml - 7 47846 66750 9 - 6 bottles per 720ml case
 UPC: 300ml - 7 47846 65755 4 - 12 bottles per 300ml case



720ml 2.8 in x 12 in
300ml 2.5 in x 7.75 in

BREWERY

Murai Family's passion for crafting fine saké dates back centuries to Japan's Edo Period and has roots in the honorable way of the samurai. It is, however, the modern age of its

saké brewing that is most revered. Under the direction of Toji Yoshio Koizumi, the world's most awarded saké brewer, their saké continues to be extolled in Japan.

JUNMAI DEFINED

Saké containing only the core ingredients of rice, water, yeast and koji. A premium saké grade.

TASTING NOTES

Tanrei, meaning "light" and "mellow", is an apt descriptor of this saké which is elegant, crisp and dry with melon and apple aromas and subtle flavors of cantaloupe and pear.

SUGGESTED PAIRINGS

Perfect saké for seafood, poultry and rice dishes.



Burrito Bowl



Sushi/Sashimi



Rotisserie Chicken

PRODUCT SPECIFICATIONS

GRADE	Junmai
MILLING/POLISH	65%
ALCOHOL	15.5%
RICE	Masshigura
SMV	+5
YEAST	901, Mahoroba-gin
PROFILE	Off-Dry
SERVE	Chilled
SIZES	720ml, 300ml

PRODUCTION DETAILS

PASTEURIZATION	Twice Pasteurized
PRESSING	Yabuta

BREWERY DETAILS

NAME	Murai Family
LOCATION	Aomori Prefecture
TOJI	Yoshio Koizumi

