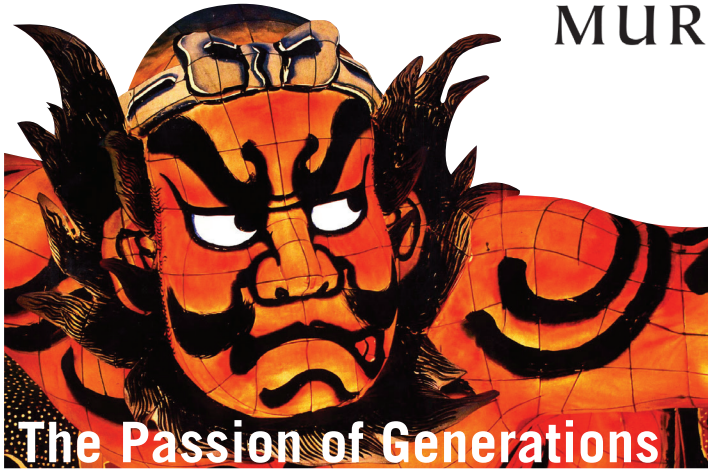


MURAI M FAMILY



The Murai Family's passion is shown in nearly 200 years handcrafting some of the finest saké in Aomori Prefecture under the name Momokawa Brewing Japan. The Murai Family inherited brewing rights from Miura, a brewery that ushered in the modern era of saké in the 1800's at the end of the Edo (Samurai) Era. In the U.S., their saké is presented under the Murai Family name and each bottle is emblazoned and recognized with the Nebuta Warrior image taken from the famous Summer festival in Aomori.



Murai Family's brewery is in Aomori's southeastern part in Hachinohe. Landmarked by the 1,585-meter-high Mt. Hakkoda, Aomori Prefecture is blessed with abundant nature. Soft water and mild summers grow some of the finest saké rice in the country and the winters provide cold temperatures perfect for delicate fermentation, producing an award-winning lineup of mellow and smooth saké. Their commitment is hallmarked by an incredible 69 years in a row receiving the "Nanbu Toji Saké Appraisal Award," holding the mantle as the only brewery to achieve this long running success.

The traditional brewing technique and taste are made possible by the kurabitos' (brewers') passion for brewing. Leading the way is Brewmaster Koizumi, who has been with Momokawa Brewing over 50 years. Like the brewery, Koizumi has received many awards recognizing his achievements in the saké world, including honors of "The Meister of Aomori," "Outstanding Technician of Aomori Prefecture" Award and the "Recognition of Contribution" Award from the Japanese Brewers' Association.

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Daiginjo

Mellow with flavors of lychee and melon, paired with slight natural sweetness of Yamadanishiki rice, complemented by subtle notes of white flowers and apricot.

Polish: 45% / ABV: 16% / SMV: +5
AWARDS: 94pts, Exceptional, Gold Medal - World Saké Challenge '17; Gold Medal - HLSR Int'l Wine Competition '18; Gold Medal - US Saké Appraisals '18
 UPC **720ml:** 7 47846 68750 6



Nigori Genshu

Mildly sweet scent with notes of vanilla followed by flavors of coconut, currant, cream and spice with a velvety finish. Layered and bold, round and robust.

Polish: 75% / ABV: 19.8 / SMV: -22
AWARDS: Gold Medal - Kura Master '18; Silver Medal - S.F. Int'l Wine Competition '19
 UPC **300ml:** 7 47846 66751 5, **720ml:** 7 47846 66750 8



Sugidama Junmai Ginjo

Smooth and fruity with a light and refreshing finish. Aromas of tropical fruits, ripe pineapple and banana are followed by flavors of dried pear and kiwi.

Polish: 60% / ABV: 14.4% / SMV: +2
AWARDS: Grand Prix, Gold Medal - US Saké Appraisals '18; 89pts - Ultimate Beverage Challenge '18
 UPC **300ml:** 7 47846 63751 8, **720ml:** 7 47846 63750 1



Tokubetsu Honjozo

Complex with aromatic notes of banana and nectarine, layered with melon, toffee and light aniseed flavors. Enjoy the intensity of aroma and flavor.

Polish: 60% / ABV: 15.5% / SMV: +2
AWARD: 92pts, Gold Medal - L.A. Int'l Wine & Spirits '18
 UPC **300ml:** 7 47846 61751 0, **720ml:** 7 47846 69750 5



Tanrei Junmai

Tanrei means "light" or "mellow", fitting descriptions of this elegant, crisp and dry saké featuring sweet aromas and flavors of cantaloupe, pear and a hint of spice.

Polish: 65% / ABV: 14.5% / SMV: +5
AWARDS: Gold Medal - HLSR Int'l Wine Competition '18; Gold Medal - US Saké Appraisals '18
 UPC **300ml:** 7 47846 65755 4, **720ml:** 7 47846 65750 9