

MOMOKAWA

Diamond



Flavor & Texture Profile



AWARD: 89pts, HIGHLY RECOMMENDED, BEST BUY, SILVER MEDAL
- World Saké Challenge '17

Diamond Junmai Ginjo

TASTING NOTES

A medium-dry and crisp saké with a balance of soft water, melon and anise on the nose with flavors of apple and pear.

JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

POLISH 58% **ABV** 14.8%

saké
ONE

FIND THIS SAKÉ
sakeone.com/locator

MOMOKAWA

Ruby



Flavor & Texture Profile



AWARD: 90pts, EXCEPTIONAL, BEST BUY, GOLD MEDAL
- World Saké Challenge '17

Ruby Junmai Ginjo

TASTING NOTES

Mildly sweet and lush with hints of red berries, cherry, guava and mochi complemented by refreshing tropical fruit, melon and grape on the nose.

JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

POLISH 58% **ABV** 14.8%

saké
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MOMOKAWA

Silver



Flavor & Texture Profile



AWARD: SILVER MEDAL - S.F. International Wine Competition '17

Silver Junmai Ginjo

TASTING NOTES

Momokawa Silver features a light, crisp and dry mouth feel with hints of mineral and citrus. Green apple, melon and spice on the nose.

JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

POLISH 58% **ABV** 14.8%

saké
ONE

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MOMOKAWA

Pearl



Flavor & Texture Profile



AWARDS: *SILVER MEDAL*- San Francisco International Wine Competition '17;
SILVER MEDAL- Great International Saké Competition '17

Pearl Nigori

TASTING NOTES

Rich and creamy with bright and bold tropical notes of banana, pineapple and coconut. Soft vanilla and pineapple on the nose.

NIGORI GENSHU DEFINED

Coarsely filtered to allow flavorful and aromatic sediments to remain, creating a cloudy, creamy texture. As a genshu, Pearl is also undiluted.

POLISH 58% **ABV** 14.8%

saké
ONE

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MOMOKAWA

Organic Junmai Ginjo



Flavor & Texture Profile



AWARDS: SILVER MEDAL- London Saké Challenge '16

Organic Junmai Ginjo

TASTING NOTES

Notes of refreshing lime, combined with delicate pineapple and cola flavors, make Momokawa Organic Junmai Ginjo a versatile pairing for a variety of meals.

JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

POLISH 58% **ABV** 14.8%

saké
ONE

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MOMOKAWA

Organic Nigori



Flavor & Texture Profile



AWARD: GOLD MEDAL- London Saké Challenge '16

Organic Nigori Junmai Ginjo

TASTING NOTES

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.

NIGORI DEFINED

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

POLISH 58% **ABV** 16%

saké
ONE

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MOMOKAWA

Junmai Ginjo



Flavor & Texture Profile



AWARD: 92 Points, Finalist, Great Value, GOLD MEDAL
- Ultimate Wine Challenge '19

Momokawa Junmai Ginjo

TASTING NOTES

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

JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

POLISH 58%

ABV 14.1%

SIZE 250ml

saké
ONE

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