

MURAI **M** FAMILY

Tanrei Junmai



MURAI FAMILY | TANREI JUNMAI

Tanrei, meaning “light” and “mellow,” is an apt descriptor of this saké. Brewed in Hachinohe where the port is famous for fresh seafood unloaded daily, Murai Family Tanrei Junmai is crafted with extra attention to make it the ideal saké for sushi and sashimi, allowing the flavors of the fish to shine and not be overwhelmed by the flavors of the saké.

TASTING NOTES

Elegant, crisp, and dry with melon and apple aromas and subtle flavors of cantaloupe and pear.

SUGGESTED PAIRINGS

Delicious with sushi, sashimi, rotisserie chicken, and burrito bowls.

AWARDS

- GOLD MEDAL**
- HLSR Int'l Wine Competition '18
- GOLD MEDAL**
- US Saké Appraisals '18

BREWERY

Murai Family's passion is evident in nearly 200 years handcrafting some of the finest saké in Aomori Prefecture under the name Momokawa Brewing of 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) Period. In the U.S. their saké is presented under the Murai Family name and each bottle is recognized by the Nebuta Warrior image, widely known from the famous Aomori Summer Festival. Like that warrior emblazoned on their bottles, the Murai Family portfolio is fueled by a fierce, multi-generational passion for re-defining perfection.

Brewery Location Aomori Prefecture
Founding Date 1889
Brewmaster Yoshio Koizumi

JUNMAI DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
MILLING PERCENTAGE	65%
ALCOHOL	14.5%
RICE	MASSHIGURA
SMV	+5
YEAST	901 & MAHOROBAGIN
SERVING TEMP	ENJOY CHILLED
UPC 12/300ML	7 47846 65755 4
6/720ML	7 47846 65750 9