

NAGINATA

JUNMAI DAIGINJO



SMALL BATCH / HAND SIGNED & NUMBERED

NAGINATA

Naginata is an extremely limited production Junmai Daiginjo saké brewed by brewmaster Takumi Kuwabara in SakéOne's Forest Grove kura (brewery) utilizing the abundant, soft water of Oregon's beautiful coastal range.

A saké specific rice called Yamada Nishiki, grown by a single grower in Arkansas, was chosen for this project. The rice was milled to 40%, meaning the outer 60% of each grain was removed in order to utilize the starch-rich center of the grain called the shinpaku. Polishing rice in this fashion results in a clean, focused saké with fruity and floral characteristics. A proprietary yeast was used for fermentation to further highlight the fruit and floral notes.

"We made many test batches before deciding on a final approach," says brewmaster Takumi Kuwabara. "We experimented with multiple rice polish levels, yeasts, and brewing techniques until we got it just right. We've waited over 20 years for this, so we weren't going to rush anything."

TASTING NOTES

Bright, fruity aromas of blueberry, banana, and grape with a touch of orange blossom, balanced by a subtle dryness and flavors of Fuji apple, melon and guava. With the spices of pepper and hints of liquorice layered in the backdrop leading to a smooth and lingering finish, this is a Junmai Daiginjo that is elegant and complex.

SUGGESTED PAIRINGS BY BREWMASTER

Delicious by itself or enjoy with Salmon and Hamachi sashimi/sushi, fried chicken and cheese burgers.

BREWERY

SakéOne is America's first craft saké producer and complements its own fine products with a growing portfolio of imported premium Japanese saké. Takumi Kuwabara brings more than 28 years of sake brewing experience to SakeOne. A leader committed to saké education at the wholesale, retail and consumer levels, SakéOne is focused on expanding the enjoyment of premium saké in the United States.



Brewery Location Forest Grove, OR
Founding Date 1992
Brewmaster Takumi Kuwabara

JUNMAI DIGINJO DEFINED

Saké made with rice milled to at least 50% of its original size, and brewed using only rice, water, yeast and koji.

PRODUCT SPECIFICATIONS

	GRADE	JUNMAI DAIGINJO
	POLISH	40%
	ALCOHOL	15.5%
	RICE	YAMADA NISHIKI GROWN IN ARKANSAS
	SMV	+2.0
	YEAST	PROPRIETARY YEAST
	SERVE	ENJOY CHILLED
	UPC	6/750ML 7 47846 39060 4