

Senkin Organic Nature-W Kijoshu



Size: 720ml
Class: Kijoshu

Rice: Domaine Sakura
Kamenoo (organic)
Rice-Polishing Ratio: 90%

SMV: (sweet)
Acidity: (medium-high)
Alc.Vol.: 14%

Characteristics

1. Kimoto method
2. Non-yeast additive
3. Fermented in wooden barrels
4. Organic rice

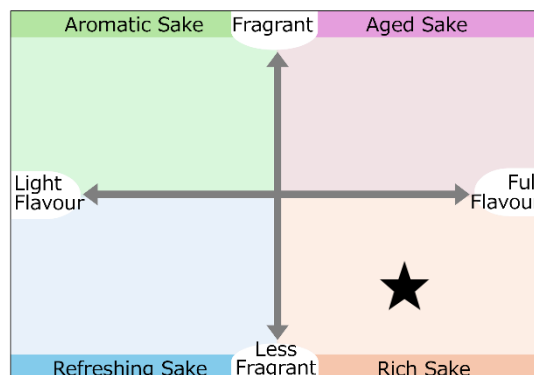
•SENKIN NATURE is the new face of SENKIN, which is produced by the method 300 years ago.

It is made using the Kimoto method, in natural wooden vats as well as naturally occurring yeast and lactic acid bacteria. Richly aromatic, velvety with a great mouthfeel.

• Sweet style sake, Kijoshu is brewed with the same procedure as ordinary sake but instead of adding water as final step of creating fermenting mash process, alcoholic sake is added. Therefore activity of yeast gradually slows and more sweetness from koji remains.

Serving Suggestions & Food Pairings

- Chilled
- Pair with foie gras



Producer

Senkin Brewery, Tochigi

Senkin's sake are brighter and juicier than other sake; their focus is principally on deviating from the norm with elements of higher acidity and residual sugar levels.

Applying the same concept as a Domaine or Estate, Senkin uses the same water for brewing as that which grows their rice, and they will only use contract-farmed Omachi, Yamada Nishiki, or Kame no O rice grown within 5 minutes of the brewery. They proudly implement both modern and traditional brewing methods across their various sake series.



Flying Brewery AB

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