



Silver

TOKUBETSU JUNMAI



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER

MOMOKAWA | SILVER

Our Momokawa Silver is crafted using proprietary yeast and rice polished to Junmai Ginjo grade.

It's an idea. An attitude. A belief that there is something more just waiting to be discovered. It drove the pioneers across the Oregon Trail and our microbrew and winery friends to change laws and start a revolution in craft beverage that has become a hallmark for Oregon.

Momokawa is America's premier craft saké brand, brewed with that revolutionary passion to craft the greatest possible expression of what we love.

TASTING NOTES

Light, crisp, and dry mouthfeel with hints of mineral and citrus. Green apple, melon, and spice on the nose.

SUGGESTED PAIRINGS

Delicious with traditional Asian cuisine, light fish, and chicken dishes.

AWARDS

Silver Medal
– London Saké Challenge '19

Silver Medal
– Tokyo Saké Competition

BREWERY

Momokawa Silver is brewed by SakéOne, America's foremost producer and importer of craft saké, where Brewmaster Takumi Kuwabara continues to expand on 28 years of brewing expertise, melding a diversity of cultures into dynamic premium handcrafted saké.

Tapping into idyllic Willamette Valley water sourced from the Coastal Mountain range in Oregon, and exclusive Calrose rice grown in the renowned region of Sacramento Valley, CA, SakéOne is driven by an uncompromised spirit to produce the highest quality saké possible.

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

TOKUBETSU JUNMAI DEFINED

Tokubetsu is a designation for very special and unique saké made with rice that has been milled to 60% or less of its original size.

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

PRODUCT SPECIFICATIONS

GRADE	TOKUBETSU JUNMAI
POLISH	58%
ALCOHOL	14.8%
RICE	EXCLUSIVE CALIFORNIA CALROSE
SMV	+7
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED, ROOM TEMP, OR SLIGHTLY WARMED
UPC 12/750ML	7 47846 12720 0