

MURAI **M** FAMILY

Daiginjo



MURAI FAMILY | DAIGINJO

“You know it was *good* saké when the morning comes,” is Murai Family’s motto, and none exemplifies this phrase more than their Daiginjo. This saké is the ultimate showcase of everything special about the Murai Family brand: masterful use of proprietary yeast developed in-house, slow and delicate fermentation through northern Japan’s cold winters, and brewed with the crystal clear, soft water of the Oirase river. In addition to its exquisite flavor profile (taste) and aroma (smell), this Daiginjo was designed to appeal to all five senses with its unique bottle shape (sight), smooth texture (touch), and the sound it makes when you pour (sound).

TASTING NOTES

Mellow with flavors of lychee and melon paired with the slight natural sweetness of Yamada Nishiki rice. Complemented by subtle notes of white flowers and apricot.

SUGGESTED PAIRINGS

Delicious with rich, spicy, cheesy, and salty dishes.

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

Daiginjo Defined

Saké made with rice milled to at least 50% of its original size with water, koji, and small amount of brewers’ alcohol added for stylistic purposes.

PRODUCT SPECIFICATIONS



GRADE	DAIGINJO
POLISH	45%
ALCOHOL	16%
RICE	YAMADA NISHIKI
SMV	+5
YEAST	PROPRIETARY
SERVE	ENJOY CHILLED
UPC	6/720ML 7 47846 68750 6