

Sugidama

JUNMAI GINJO



MURAI FAMILY | SUGIDAMA

A Sugidama, or Cedar Ball, is a tightly bound ball of green cedar boughs made at the beginning of each brewing season. The ball decorates the entrance of the brewery and when the green turns to brown, the saké aging process is complete. It's fun to note that the largest Sugidama in Japan is homed at Murai Family's brewery, measuring in at 2.2 meters in diameter and weighing about 1,100 pounds.

TASTING NOTES

Smooth and fruity with a light and refreshing finish. Aromas of tropical fruits, ripe pineapple, and banana are followed by flavors of dried pear and kiwi.

SUGGESTED PAIRINGS

Delicious with cheesy dishes, grilled seafood, and salads.

AWARDS

GOLD MEDAL

- LA International Wine Competition, '25

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 GINJO DEFINED

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

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI GINJO
MILLING PERCENTAGE	60%
ALCOHOL	14.5%
RICE	GOHYAKUMANGOKU & MASSHIGURA
SMV	+2
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 12/300ML	7 47846 63751 8
6/720ML	7 47846 63750 1