



SAKÉ ON TAP

MOMOKAWA ORGANIC JUNMAI GINJO

UPC: KEG - 7 47846 40052 5 Manufacturer Code: 47846

THE ORGANIC JUNMAI GINJO KEG WITH UNRIVALED VALUE AND FLAVOR

Momokawa Organic Junmai Ginjo grade saké in a 19.5L Keg

America's #1 premium organic craft saké

It's easy to store and pour perfectly chilled Momokawa Organic Junmai Ginjo saké in its most flavorful and freshest form.

SakéOne: proudly crafting premium saké in Oregon's Willamette Valley since 1997

WHY KEG?

Freshness – guaranteed from the first 1 oz. pour to last glass

No wasted saké – no oxidation, stainless steel is airtight

No trash to landfill – nothing to recycle or throw away

Eco friendly – all kegs are 100% reusable.

EASY TO TRY: If you already pour wine on tap, you are set up to serve saké on tap.

SETUP: The same as Wine on Tap with one easy change*

*Gas mixture = 100% nitrogen instead of 75% nitrogen, 25% CO₂ for wine

Fittings: Standard Sankey D Fitting

Lines: Wine-grade, non-oxidizing "flavorlock" tubing

Line Cleaning Frequency: Quarterly

Pressure: 4 - 10 PSI

Serving Temperature: 40° F to 45° F

DRAFT COMPONENTS: (for anything stainless steel, use 304-grade stainless steel)

Faucet – 304 grade stainless steel flow control faucet (recommended)

Shank – 304 grade stainless steel for any parts that come in contact with the liquid

Lines – Wine-grade, non-oxidizing "flavorlock" tubing

Gas & Regulator – use 100% nitrogen. An in-line gas regulator may also be needed

KEG SPECIFICATIONS

Size – 24" x 9.5"

Weight – about 58 pounds when full

Volume – 19.5L (5.16 gallons), equivalent to 26 bottles

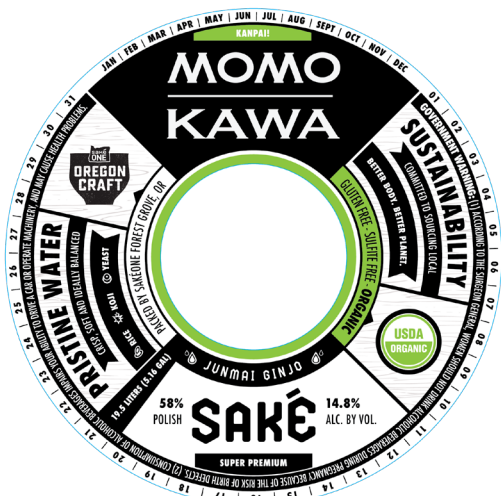
Freshness – 12 months untapped, 3-4 months tapped

PRICING CALCULATOR

enter keg cost

= cost per ounce

FOR MORE INFO VISIT TRYSAKEONTAP.COM



26 Bottles = One Keg





ORGANIC JUNMAI GINJO

MOMOKAWA oregon, usa

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BREWERY

Nestled into Oregon Wine Country in Forest Grove, the SakéOne Kura taps into some of the country's best water with each premium craft brew it produces.

SakéOne is America's first commercially successful craft saké brewer and complements its own premium products with a growing portfolio of fine Japanese imports.

Driven by uncompromised quality and a commitment to saké education at the wholesale, retail and consumer levels, SakéOne is focused on expanding the enjoyment of premium saké in the United States.

JUNMAI GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji and yeast. A super-premium saké grade.

TASTING NOTES

Notes of refreshing lime on the nose combine with delicate pineapple and cola flavors that make Momokawa Organic Junmai Ginjo a versatile pairing for a variety of meals.

SUGGESTED PAIRINGS

Fresh salads, decadent desserts & grilled salmon



CRISP GREEN SALAD



DESSERTS



SAVORY SEAFOOD



PRODUCT SPECIFICATIONS

Grade	Junmai Ginjo
Milling Percentage	58%
Alcohol	14.5%
Rice	Organic Calrose
SMV	-2
Profile	Medium Rich
Yeast	1801
Acidity	1.7%
Serving Temperature	Chilled

PRODUCTION DETAILS

Aging Type	Not Aged
Pasteurization	Twice Pasteurized
Pressing	Yabuta

BREWERY DETAILS

Location	Forest Grove, OR
Founded Date	1992
Master Brewer	Takumi Kuwabara

FOR MORE INFO VISIT TRYSAKEONTAP.COM

