Senjo Brewery Co. Ltd







Since 1866 Takato, Ina Valley, Nagano, Japan

Nagano Prefecture



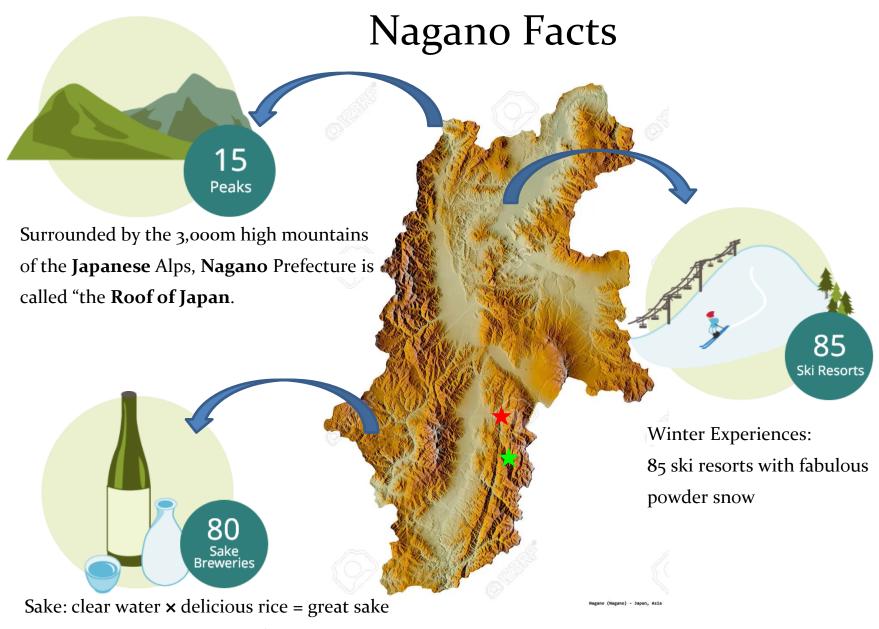
Overview & Attractions of Nagano

- Hosted Winter Olympic in 1998
- Landlocked prefecture
- Rich in fermented & preserved foods
- Half of miso production is from Nagano
- Long, healthy life
 - the average life expectancy (83 yrs for men / 88 yrs for women)



https://www.go-nagano.net/en/business/overview_nagano/





Breweries: Nagano has the 2nd largest number of sake brewery

(8o)

Rice Farming and Landscape





Japanese Alps (3000m above sea level) surround Nagano.

The difference in elevation is 2400m

Tenryu River (600m above sea level) runs through the centre of Nagano.

More benefits we can receive from the natural environment

- •Typhoons: Unlikely
- •The inland climate creates a big temperature gap between day and night.
- •Rice Farming: comparatively dry in summer. Low chemicals. Excellent quality.
- Dry and cold nights are the most suitable for making koji.



With the contracted local farmers, we share the pleasure of producing rice and sake





With great care, we polish the selected rice.

Hometown & Family Business



the arrival of spring season at Takato Castle Ruins Park

My Hometown Ina City



Old Shrines

Gourmet





Takato Masons

Culture

Takato Soba

Senjo Brewery Co. Ltd







- Established in 1866
- Named after Mt. Senjo





Generation to generation



A photo from 1925:

(From left) the founder, the 2nd generation owner, the 3rd generation owner, the 4th generation owner (a baby)

The Senjo Team!



What the symbol of 'Senjo' represents...



sake brewed by people who live with mountains

Two Production Lines for Koji

Koji Production Machine

- introduced in 1984
- computer programmed
- Koji for Amazake, Doburoku
- can operate year-round

Craft Koji Room

- came back in 2017
- hand crafted by brewers with great care
- Koji for premium sake
- Only in winter (Oct-April)







Amazake non-alcohol natural energy drink

Product Portfolio



Doburoku unfiltered sake 4-6% ABV

Plum sake sparkling





Craft Gin Shochu







Kuromatsu Senjo 'Junmai Dry'









Type: Junmai Volume: 720ml

Ingredients: rice, koji

Alcohol: 16%

Rice: Miyamanishiki (from Nagano Pref.)

Rice polishing rate: 70%

Serving temperature: Chilled

Storage: Room temperature

Retail price in Japan: 1300 yen

Quantity per carton: 12 bottles

Kuromatsu Senjo "Unfiltered"









Type: Junmai Volume: 720ml

Ingredients: rice, koji

Alcohol: 16%

Rice: Hitogokochi (from Nagano Pref.)

Rice polishing rate: 60%

For Senjo, Junmai Ginjo polishing rate should be 50%

Serving temperature: Chilled

Storage: Room temperature

Retail price in Japan: 1400 yen Quantity per bottles: 12 bottles

Kuromatsu Senjo 'Kinmon'









Kuromatsu Senjo

Type: Junmai Ginjo

Ingredients: rice, koji

Alcohol: 16%

Rice: Kinmon nishiki (Nagano Pref.)

Rice polishing rate: 50%

For Senjo, Junmai Daiginjo polishing rate should be 40%

Serving temperature: Chilled

Storage: Room temperature

Retail price in Japan: 1750 yen Quantity per carton: 12 bottles

Craft Gin 'Senjo Sakura'

Type: Spirits Volume: 700ml

Botanicals:

Juniper, hand picked cherry blossom leaves

Alcohol: 45% abv

Base spirits:

neutral spirit, rice spirit (35%)

Vacuum (reduced pressure) distillation

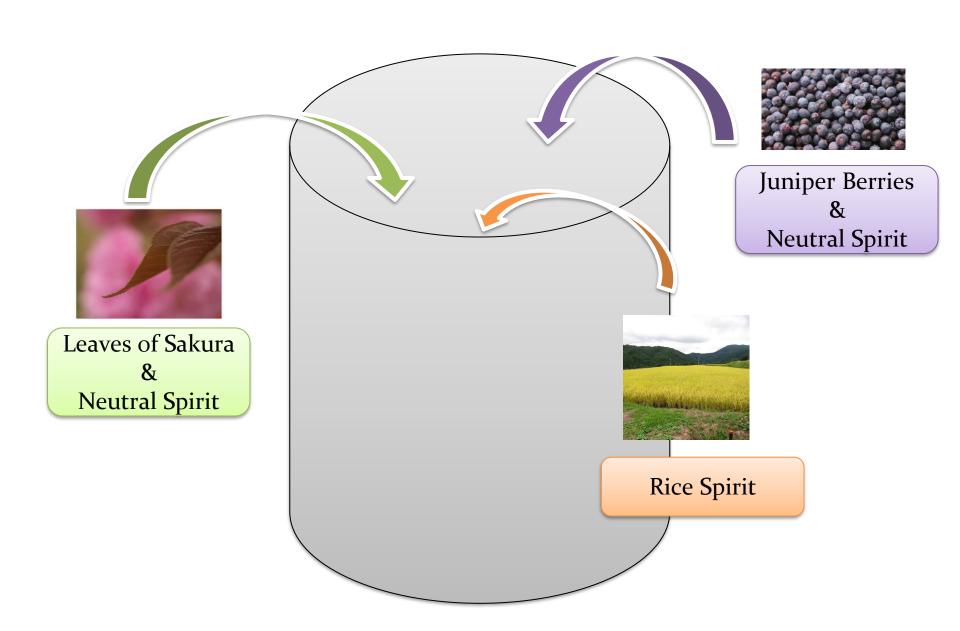
Storage: Room temperature

Retail price in Japan: 3800 yen Quantity per carton: 12 bottles



Hand picked, local cherry blossom leaves





Senjo Special Vintage 1998

Type: Fortified Sake Volume 300ml

Ingredients: rice (from Nagano pref.), koji,

neutral spirit

Alcohol: 29%

Rice polishing rate: 70%

Serving temperature: on the rocks / straight /

with cold water / with hot water

Storage: Room temperature

Retail price in Japan: 5000 yen Quantity per carton: 12 bottles



