



Mukune – Root of Innocence

Case Pack-6 bottles (720 ml)

Case Pack-12 bottles (300 ml)

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)

Seimaibuai: 55% (45% of rice grain polished away)

Rice: Yamada Nishiki

Yeast: Brewer's Original

Nihonshu-do: +2

Alcohol: 16%

Acidity: 1.8

Tasting Notes: Mellow and dry profile in which the flavor and the finish meld together, with plenty of the richness of the rice evident.

Brewery Name: Daimon Shuzo (founded in 1826).

Brewery Location: Osaka Prefecture

Toji (Master Brewer): Kazuyuki Kita

Notable Facts: Yasutaka Daimon is the sixth-generation director of the family brewery. His kura (saké brewery) is blessed with a natural spring providing water which is rich in minerals and pure enough to be used in the production of excellent saké.

