



Mukune – Shadows of Katano (Nigori)

Junmai Ginjo nigori sake is a rare high-grade find in the world of cloudy sake. Daimon brewery is one of a very few, but growing number of breweries where the brewery owner also plays the role of skilled Toji (master brewer). Yasutaka Daimon, whose brewery has been in the family for six generations, feels this is the ultimate way to control quality of the entire process – from raw ingredient procurement to bottling. The Daimon brewery is also blessed with its location in the shadows of the Katano mountains which allows Yasutaka to pipe water rich in minerals directly from the underground springs.

Sake Facts

Quality Grade: Junmai Ginjo (at least 40% of rice grain polished away)
 Seimaibuai: 55% (45% of rice grain polished away)
 Rice: Yamada Nishiki & Gohyakumangoku
 Yeast: KA-1
 Nihonshu-do: +5
 Alcohol: 15.9%
 Acidity: 1.5
 Sulfite-free. Gluten-free. Kosher.

Brewery Facts

Brewery Name: Daimon Shuzo (founded in 1826).
 Brewery Location: Osaka Prefecture
 Toji (Master Brewer): Yasutaka Daimon
 Brewery President: Yasutaka Daimon

Tasting Notes

Aromas of fresh-picked mushrooms, sandalwood and apricot blossoms. On the palate, it has an incredible sweet/savory/spicy character laced with anise, and then the long, dry finish brings with it a hint of creamy vanilla. The lasting impression is a big blast of “umami” savoriness that makes you say, “Wow! Let me try that again!!”

Reviews & Press

Stephen Tanzer’s International Wine Cellar 2007 *“I recently tasted through the sake portfolio of Vine Connections, better known for their prime selection of wines from Argentina, and was knocked out by the quality of sakes they import from small, family-run brewers in Japan.”*

89 Points – Mukune Shadows of Katano (Nigori)

