



## Mukune – Root of Innocence

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

Yeast: #9

Nihonshu-do: +2

Alcohol: 16%

Acidity: 1.8

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

This mellow and round sake reveals cacao powder notes and sandalwood bouquet on the nose. Soft on the palate with gentle acidity that puts the accent on the light spice of white pepper and cedar-like flavors, the finish is clean but encompassing. The overall dryness of this sake calls for food.

### 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."

**88 Points** – Mukune Root of Innocence

**Suggested Retail Price 720ml: \$43**

**Recommended!** Cooking Light, August 2007.



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