

Mutemuka

KOCHI

Kochi Prefecture is on the southwestern part of the island of Shikoku, facing the Pacific Ocean. Kochi is famous for its many rivers and deep valleys, and the Mutemuka brewery is located close to the source of the Shimantogawa, Japan's "purest" river. Founded in 1893, Mutemuka's owner became a pioneer of organic farming when he refused to spray chemicals even against strong opposition from neighbouring farmers.

The Japanese regulations governing organic sake are extremely complicated. To become certified, it is a 3-year process for each rice field. Organic rice paddies are generally less than half the density of regular fields so yields are about 50% lower and the production costs are generally 25% higher. It takes a dedicated brewery to make organic sake. Although certified organic in Japan, Mutemuka is not yet officially certified in the US.

The result of all this hard work, Mutemuka is a very earthy, dry sake with an aroma and aftertaste like no other. Aged for half a year at room temperature, super high in umami, with a nutty quality of cacao and fresh hazelnuts.



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BRAND	TYPE
Mutemuka	Muroka Nama Genshu

English Name: "Mutemuka"

Rice type: Kaze Naruko (kojimai) & Hino-Hikari (kakemai)

Rice polishing: 65%

Alcohol: 18%

SMV: +5

Acidity: 1.6

Serve: Chilled, room temperature or gently warmed

Mutemuka is muroka (no charcoal filtration) nama (unpasteurised) and genshu (undiluted) resulting in a beautifully full-bodied sake. Mutemuka has an umami-rich note of yeast and cocoa. The rich palate is very unique with notes of jasmine rice and white radish, with an earthy, savoury taste. This sake has great food matching applications because of its unique savoury palate—super delicious with Tête de Moine cheese!

