

Characteristics

Mujaku, a long-term aged “high quality vintage sake” created in Yamaguchi Prefecture

The junmai daiginjo sake “Mujaku” has a characteristically flowery aroma. There is now a new category of sake called “vintage sake,” which can be aged for a long time at home. Storing Mujaku at a low temperature in a refrigerator allows you to enjoy it for 5 or even 10 years.

“Mujaku has brought the new concept of vintage to sake”

- Hong Kong sommelier

2016 Mujaku is the first release of Mujaku, and has serial numbers based on old wooden plates from when Kintai Bridge (Iwakuni City), known as one of Japan’s leading wooden bridges, was replaced in 1989. Only 1,000 bottles were released worldwide. It is a long-term aged junmai daiginjo sake brewed by a historic sake brewery in Yamaguchi Prefecture using the miracle rice Isehikari. Aged for six years, Mujaku is clear and has a rich flavor. Characterized by its flowery aroma, it has a fruity, easy to drink elegant taste.



2018 Mujaku, the second release, is a masterpiece that even the toji acknowledges was “finished to perfection.” Its flavor is even more fruity and wine-like than in 2016, but still retains the distinctive crispness of sake in its aftertaste. The sake has a pleasant aftertaste, and goes well with a wide range of cuisines such as French, Chinese and Japanese.



2019 Mujaku has an elegant, rich and complex flavor. It develops several layers of fruity aromas and savory flavors as it matures, and softens and mellows with time. It is also characterized by using the best Isehikari cultivated with fewer pesticides and organic farming methods, and focuses on safety and security down to the raw ingredients. Enjoy its ever-changing taste after pouring it into a wine glass.



2020 Mujaku has a flowery and elegant aroma, the savoriness of rice, a refined sweetness, and a clear, fruity mouthfeel. It is highly regarded both in Japan and overseas as “a wine-like sake.” Rich and crisp, you can enjoy its depth as it spreads throughout your mouth. Look forward to how it gains a more complex flavor as it ages.

