

Mu Junmai Daiginjo

Spec sheet

Classification	Junmai Daiginjo
Rice Polishing Rates	50%
Type of Sake Rice	<ul style="list-style-type: none">• Yamadanishiki• Gohyakumangoku
Alcohol %	15%
Sake Meter Value	+1
Size	300 ml / 720ml



Our flagship imported Sake!

Tasting Notes



- *Fruity yet crisp and very clean, making Mu perfect for palate cleansing between bites or enjoyed alone in a wine glass.*
- *Brilliantly aromatic with a perfectly balanced, delicate and fruity flavor. Apple & Asian pear aromas; hint of anise/licorice on the nose.*

Food Pairing

- Vinaigrette based dishes
- Salads
- Whitefish
- Carpaccio
- Ceviche
- Alone as an aperitif



Sales Points



- Attractive blue Bottle
- Well received over 30 years
- Nice acidic kick = food friendly Daiginjo.
- Full-Bodied and Richer than others
- Aromatic and Clean finish, a great sake for people who don't like the harsh taste of other sake.

Universally Liked!

Mu Prize History

2005	The US National Sake Appraisal	GOLD
2006	IWSC	GOLD
	Monde Selection	SILVER
2007	IWSC	SILVER
	Monde Selection	GOLD
	The US National Sake Appraisal	SILVER
2008	IWSC	SILVER
	IWC	BRONZE
	Monde Selection	GOLD
2009	IWSC	SILVER
	IWC	PRIZE
	Monde Selection	GOLD

2010	IWSC	SILVER
	Monde Selection	GOLD
2011	IWSC	SILVER
	Monde Selection	GOLD
2012	IWSC	SILVER
	Monde Selection	GOLD
2013	IWSC	BRONZE
	Monde Selection	GOLD
2014	IWSC	BRONZE
2015	IWSC	BRONZE
2016	IWSC	GOLD
2017	IWSC	SILVER
2018	IWSC	BRONZE
2019	IWSC	SILVER

2020	IWSC	SILVER
2021	IWSC	SILVER
	IWC	PRIZE
2022	IWSC	SILVER
	IWC	PRIZE



IWSC: International Wine and Spirit Competition
IWC: International Wine Challenge