



NAMAZAKE

WHAT IS NAMAZAKE? 生酒

- Namazake or 'nama' means **unpasteurized sake** and applies to sake that has not gone through the pasteurization process used for stabilization. *(Most sake are pasteurized twice - once after brewing and a second time during bottling. Pasteurization is done to prevent any yeast or enzyme activity in the bottle and extends the shelf life of the sake).*
- Namas are most commonly seen and enjoyed in Spring which is traditionally the end of the sake brewing season.
- Namas tend to be noticeably different from pasteurized sake and often have a fresher, more lively & fragrant flavor profile.



Namas must be kept refrigerated (below 50°F) & consumed soon after opening.



Serve chilled & enjoy in an ochoko sake cup or wine glass.



Namas are best consumed within 6 months of purchasing.

Due to enzyme activity being higher in namas, they can spoil if not stored correctly. Spoiled namas are often cloudy with tart, yeasty or sweet flavors & smell.



SAKE STUDY PRO-TIP:

Kome Collective carries the pasteurized version of three of these namazakes year-round. Taste them side by side to understand what truly makes nama special!

