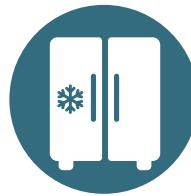


NAMAZAKE

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 six 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:

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