



DAIKÓKU-MASAMÚNE

Infinite Beauty

JUNMAI DAIGINJO



DAIKOKU MASAMUNE | JUNMAI DAIGINJO

The highlight of the Daikoku Masamune's saké is that they brew exclusively with the historically iconic Miyamizu water from Nada. They continue to stick to this tradition, as well as only sourcing rice from the local Hyogo region, which combines a unique balance of aroma and umami, that can only be found in Daikoku's saké lineup. This saké complements dishes that combine strong aroma and rich flavor.

TASTING NOTES

Fruit forward with pronounced notes of melon and banana, with hints of stone fruit. Medium rich mouthfeel with elegant sweetness on the palate and a subtle balance of umami on the finish. Best served chilled in a wine glass to enjoy its layers of aroma and flavors.

SUGGESTED PAIRINGS

Pair with paella, cheese, salted olives, grilled salmon or lobster stew.

BREWERY

Daikoku Masamune has always had a cult-like following in Kobe, Japan, and their brewery had one of the most celebrated water sources for saké brewing. In 1990, the Kobe earthquake destroyed nearly everything at the brewery, but their loyal drinkers included the leadership at Hakutsuru Brewery.

When the president of Hakutsuru learned what befell Daikoku Masamune's brewery, he offered to let them use their facility in Hyogo. Daikoku Masamune took them up on their gracious offer but decided that to keep their saké true to its roots; they brought the water via tanker, from their original source near the old brewery.

Brewery Location

Kobe Prefecture

Founding Date

1751

Brewmasters

Mr. & Mrs. Inoue

JUNMAI DAIGINJO DEFINED

Junmai Daiginjo indicates that the rice is polished to at least 50% of its original size and only made with water, koji, and yeast.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI DAIGINJO
MILL	50%
ALCOHOL	16%
RICE	YUME NISHIKI
SMV	+1.5
YEAST	MEIRI (#10 YEAST)
SERVING TEMP	ENJOY CHILLED
UPC	12/720ML 7 47846 09300 0