



DAIKÓKU-MASAMÚNE

Infinite Strength

JUNMAI GENSHU



DAIKOKU MASAMUNE | JUNMAI GENSHU

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 umami rich dishes.

TASTING NOTES

Umami-rich with a gentle sweetness. Genshu sakés are high ABV and full of flavor. Enjoy chilled or slightly warmed.

SUGGESTED PAIRINGS

Pair with traditional Japanese dishes like sashimi, sushi, tempura, yakitori and savory dishes in general.

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 GENSHU DEFINED

Undiluted, around 18-20% ABV saké. Most sakés are diluted to 14-15% alcohol but Genshu have no added water and are typically heartier in flavor and body.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI GENSHU
MILL	60%
ALCOHOL	17%
RICE	HYOGO YUME NISHIKI
SMV	+5
YEAST	901
SERVING TEMP	ENJOY CHILLED OR WARMED
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