



# DAIKÓKU-MASAMÚNE

## Infinite Wisdom

JUNMAI GINJO



### DAIKOKU MASAMUNE | JUNMAI GINJO

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. From high-end to casual scenes, this saké complements a firm flavored dish.

### TASTING NOTES

This is a special kind of Ginjo, brewed to be paired with your favorite meal. The nose has a touch of fresh flower bouquet and a hint of honeydew. The body is smooth with a soft mouthfeel and a refreshing, dry finish with compliments of spices. It is an easy-drinking Ginjo that can be served slightly warm.

### SUGGESTED PAIRINGS

Enjoy with sushi, steak, ramen, seasonal favorites or your go-to comfort food for the colder weather.

### 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 GINJO DEFINED

Pure saké made with rice polished between 51-60% and only the core junmai ingredients of rice, water, koji, and yeast. A super-premium saké grade.

### PRODUCT SPECIFICATIONS

GRADE	JUNMAI GINJO
MILL	60%
ALCOHOL	15%
RICE	HYOGO YUME-NISHIKI
SMV	+4
YEAST	901
SERVING TEMP	ENJOY CHILLED OR WARMED
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