

GINBAN BASHU 50



Junmai Daiginjo Ginban Brewery, Toyama Prefecture

SAKE DETAILS:

Rice: Yamadanishiki
Polish Rate: 50%
Sake Meter Value: +6
Acidity: 1.2
Alcohol: 15.5%

ABOUT "JUNMAI DAIGINJO" SAKES

The term *Junmai* is constructed of two kanji that together mean "pure rice." This means that the brew cannot contain any ingredient beyond the principal four of rice, water, yeast and koji. The term *Daiginjo* means "very specialized brew." *Daiginjo* grade sakes must use rice polished to at least 50%, and generally employ labor intensive practices resulting in a more refined sake. Therefore, *Junmai Daiginjo* sakes are pure rice brews, with a high polish rate and a specialized method of production.

ABOUT THE BREWERY

Ginban Banshu is located in the Toyama Prefecture at the foothills of the Hida mountains. The Hida Mountains are part of a mountain range known informally as the "Japanese Alps." They were famously the site of the 1998 Nagano Winter Olympics. Ginban Banshu rests within the Kurobe River gorge which flows down from the mountains, and this is where their pure water is sourced for sake brewing. The Kurobe River's alluvial springs are nationally recognized as one of Japan's finest, most pure water sources. The water here originated as snow melt and spends approximately ten years filtering through the granite bedrock.

Rice from the plains of Toyama are used in the brewing, specifically *Yamadanishiki* and *Omachi* rice varieties. *Omachi* rice is the oldest known variety of sake rice with no genetic crossbreeding. It is renowned for its rich, umami-laden flavor and represents a step back in time.

Ginban Banshu began brewing sake in Toyama in 1910. Since their inception, the brewery has embraced technological innovations that allow for precision, consistency and value in their sake. Such technological strides include computerized rice mills, washing machines, and koji application. Their incredible "Ginban Banshu 50" Junmai Daiginjo is one of the great values of the small producers. In addition to producing delicious sake, the brewery also distills shochu and produces mirin for cooking.

TASTING NOTE

Light and dry. Smooth and crisp. Soft texture, long finish.

FOOD PAIRING

A versatile sake for a Junmai Daiginjo – a plethora of izakaya fare will work well, such as fried chicken, dumplings, and inventive maki rolls.

