

SAKE

easy guide

what about, and how to enjoy.

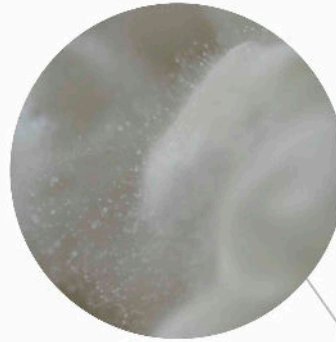


BASIC INGREDIENTS



water

Pure, clear, and safety water is first ingredients to brew quality SAKE. There are many influences to make difference of tastes and quality.



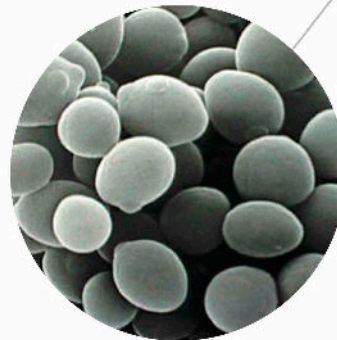
koji mold

Koji (aspergillus oryzae) is the Japanese original bacuteria designed to saccharify starch in the rice into sugar. Pharhaps the most important aspect of brewing SAKE is making 'Koji mold' from steamed rice. This is the *seikiku* step.



rice

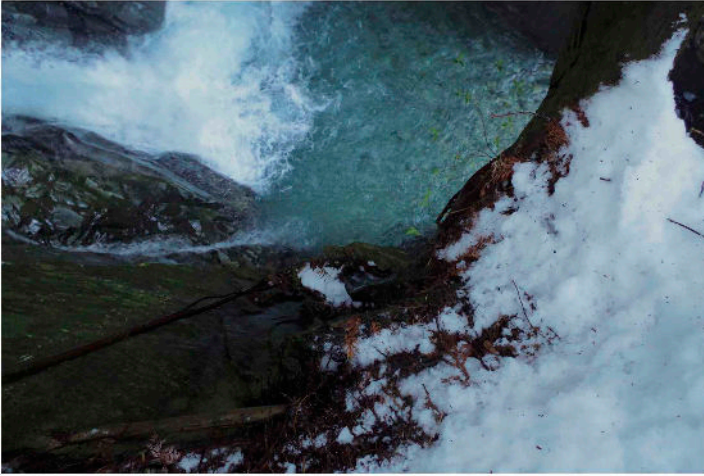
Japanese staple food of rice is the main ingredients of SAKE. High quality rice, suitably breed for SAKE called *sakamai* is cultivated across Japan.



sake yeast

'Sake yeast' is used to create a yeast starter called *shubo* to brew SAKE. There are many types of Sake yeast living in Japan which very between brewers. These yeast fall naturally or are pitched intentionally by the master brewer into the *shubo*.

WATER



extreme soft *brewing light and clear taste.*

soft *brewing clear, crisp, and dried taste.*

semi-hard *brewing mellow and silky taste.*

hard *brewing strong, sour, and dried.*

When SAKE finished fermenting, it is usually about 80% water. The purest water is required.

In addition, the relative hardness or softness of the water due to beneficial minerals contribute to quality and type of SAKE that can be brewed.

Some minerals, such as iron and manganese, greatly diminish the quality of any SAKE if found in the water from which it is brewed, while other minerals (calcium, potassium, phosphates, etc.) promote healthy fermentation.





If we want to keep brewing and drinking SAKE, we have to preserve the ecosystem that gives us good water.

1 ecosystems to get clear and quality water.



rice polishing ratios

makes differences of tastes like sharp or rich, gorgeous or strong aromas.

 <p>~ 50%</p> <p>Junmai DAI-GINJO 純米大吟醸</p> <p>sharp & clear flavors, elegant aromas, light impression.</p>	 <p>51% ~ 60%</p> <p>Junmai GINJO 純米吟醸</p> <p>mild & balanced flavors, fruity aromas, mellow impression.</p>	 <p>61% ~</p> <p>Junmai 純米</p> <p>rich & complex flavors, juicy aromas, strong impression.</p>
		



breed of rice suitable for SAKE

almost adding difference of taste for SAKE



PRODUCTION

'Seikiku' process

the first step of brewing SAKE is 'Seikiku' process -- cultivate 'koji' into steamed rice.

The technical expertise and ultimate success of Seikiku is one of the most important aspects of brewing starch in rice is transformed into sugar.



Koji has been identified as the most important of Japanese origine. Byond SAKE, it is used in traditional Japanese fermented seasoning such as *miso* (fermented soy bean puree); *soyuu* (fermented soy bean sauce), *su* (rice based vinegar), and *mirin* (rice-based cooking sake). Koji is indispensable to Japanese culinary culture.

works of 'Aspergillus Orizae'.



'MOTO' process

the second step of brewing SAKE is the 'MOTO' process culturing starters of SAKE in the wealthy field for 'SAKE yeast'.
 'SAKE yeast' works only in an acid field contain in sugar in a tank, after working 'koji mold' and some complex chemical transference by microbes.
 Organic 'MOTO' process effected by various microbes makes SAKE strong, complex, and tasty.



chemical transference by organic mechanisms with craftsman

1. saccharifying rice to sugar with steamed rice & by rice based koji.
2. getting temperature higher by fermentation works of 'koji mold'.
3. making lactic acid by fermentation.
4. extinct various bacteria by being made 'MOTO' starter getting acidic.
5. starting to work 'SAKE yeast' rice based sugar brews to be alcohols.
6. made up 'MOTO' source of SAKE contain 'koji mold' and 'SAKE yeast'.

today, we can find mainly two types of 'MOTO' process

KIMOTO type 生酏系	+ KIMOTO method / traditional method formed in Edo period + YAMAHAI method / simplified method based on KIMOTO
SOKUJYO type 速醸系	+ BODAIMOTO method / put ractic acid made by steamed rice + SOKUJYO method / put ractic acid made by chemical process

PRODUCTION

'MOROMI' process

'MOROMI' is final important step in brewing SAKE. This step combined steamed rice, water, and 'MOTO' into a larger tank for the remainder of the fermentation process.

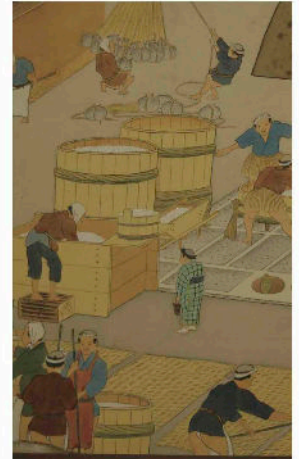
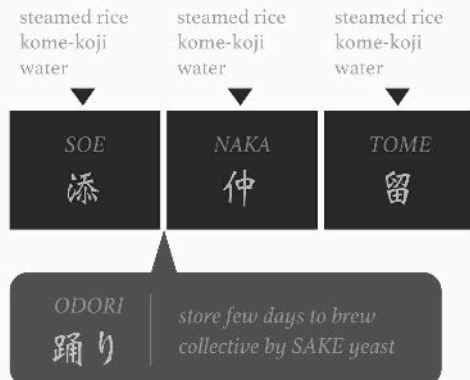
In the tank, rice starch saccharifies sugar through 'koji-mold' and transforms into alcohol by 'SAKE yeast'.



'Danjikomi'

The 'moromi' is created by three additions over several days, with a day of rest that occurs after the first addition, the SAKE 'moromi' will ferment at a slower pace, thus ensuring optimal fermentation. (Most premium SAKEs are brewed with three additions, though some SAKE is brewed with a fourth addition.)

Almost takes 2 - 3 weeks



'SHIBORI' process

'SHIBORI' is a pressing and filtering step to separate the dregs (rice sediment) calls 'sakekasu' away, leaving behind clear SAKE. 'SHIBORI' is usually performed by one of three methods, each having implications for flavor.



FUNE SHIBORI

酒槽搾り

'MOROMI' scooped into a bag, then sealed and put in a tub to extract clear SAKE through the collective SAKE bags pressing down on itself and through the effect of weight (usually hydraulic force.)



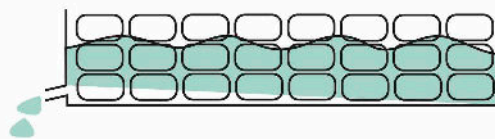
TSURUSHI SHIBORI

吊し搾り

'MOROMI' scooped into a bag, then sealed and put in a tub to extract clear SAKE through the weight of the collective SAKE bags pressing down on itself and through the effect of gravity dropping.

enjoy differences of filtering stage

Subtle differences of flavor can arise when the identical SAKE goes through different steps in the Shibori process. The SAKE the flows first is called 'Arabshiri', the middle portion of pressed SAKE is called 'Nakagumi', and is usually evaluated as being softer or more elegant. The third and final portion of the pressing is called 'Oshikiri' and has a strong character.



Arabashiri First filtered clear SAKE.

Nakagumi Balanced mild SAKE

Oshikiri Finisher of filtering, Strong SAKE

Final stage of production: Pasteurization & storage.

Finally, SAKE is stored and bottled after water adding, pasteurization, and storage.

Most SAKE is processed by adding water to lower the alcohol content and make the final product smoother and more mellow. Pasteurization improves quality by stabilizing the SAKE and makes storage easier for the consumer as it can be stored for long period at room temperature.

However, some SAKE skip the pasteurization process and-or the process of adding water and-or charcoal filtration steps to create 'Namazake' - SAKE with original character, those less inherently less stable.

'Hiire', pasteurization process of SAKE



'Hiire' (add temperature to SAKE to stop works of microbes) process is classified four types of patterns.

First, normal type of SAKE is pasteurized two times, immediately after brewing and after stored one summer seasons to pack in bottles.

Second, 'Nama-chozo' is pasteurized only in after stored one summer.

Third, 'Nama-zume' is pasteurized only in after brewing, particularly fresh bottling after stored in summer said that 'Hiyaoroshi'.

Fourth, finally 'Nama-zake' non-heating raw SAKE that keep microbes alive in bottles.

'Chozo', store SAKE for maturing



'Chozo' process is make SAKE milder and mature.

This process has almost three patterns.

First, basic SAKE stored over one summer season, made up in Winter or Spring, then bottles in autumn after stored half of year.

Second, is non-stored fresh SAKE says 'Shiboritate', can drink in only immediately after brewing (almost in Winter and Spring), taste fresh.

Third, stored over two years aging SAKE says 'Koshu' taste stronger, richer, deeper, and riper.

Pure SAKE stored long time is required high-quality to be preserved.