

Hyogo Sake Event Session 1



A Few Basics

- Sake is Brewed from Rice
“Nihonshu”
- Sake is NOT Rice Wine
- Sake is NOT Rice Beer
- Sake is Sake
- Sake is pronounced “Saw Kay”
NOT “Saw Key”
- All Sake is 100% Gluten Free
- All sake is 100% Sulfite Free
(plum wine contains sulfites)
- Often - Vegan

Why is sake not rice wine or rice beer?

- Wine yeast

Grapes have sugar that can convert to alcohol with



- Beer

Grain cannot convert to alcohol with yeast alone....



Malted Grain



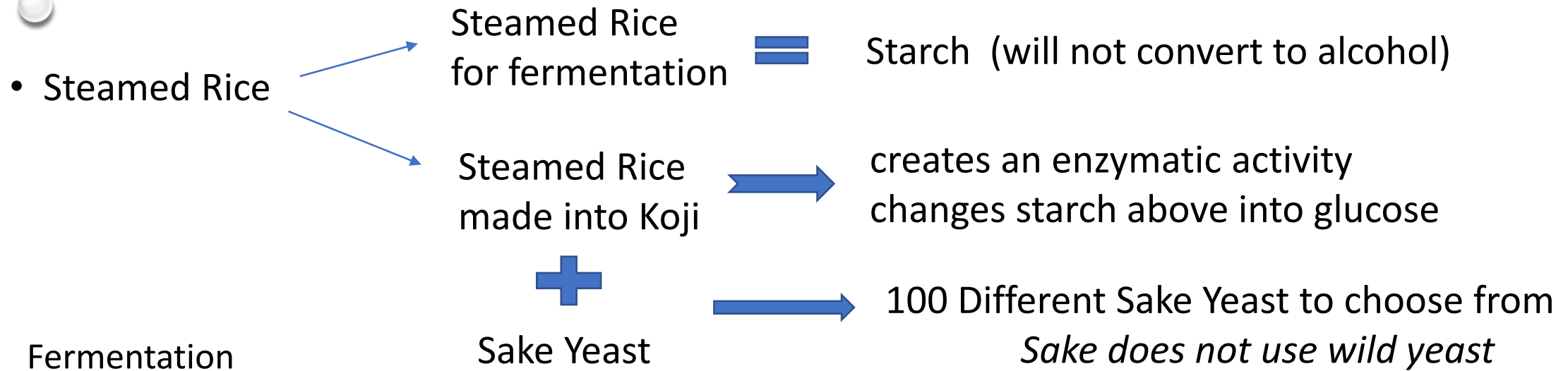
MALT



Creates a fermentable sugar



Sake is complex



Duel fermentation

While the koji is transforming the starch into glucose, the yeast is converting it into alcohol

Only beverage on the planet that is made this way





Polished rice

100%

70%

60%

50%



TOO MUCH PROTIEN
& FAT – WILL NOT
WORK

80 – 60% = CEREAL,
GRAIN, EARTHY FLAVORS

55% OR MORE = FRUITY &
FLORAL FLAVORS

DIFFERENT POLISH RATIOS = DIFFERENT FLAVOR

Is Added for Flavor and Aroma

HONJOZO

MIN. 70%
POLISH

GINJO

50% - 60%
POLISH

DAIGINJO

50% OR MORE
REMOVED

JUNMAI

NO MIN.
POLISH %

JUNMAI GINJO

50% - 60%
POLISH

JUNMAI DAIGINJO

50% OR MORE
REMOVED



Note about categories

- The more the rice is polished, different flavor profiles become evident
- One category is NOT better than another – just different expressions
- Daiginjo tends to be the most expensive because more than ½ of the rice is polished away and often requires more “hands on” processes

Rice Selection



Rice Polishing



Rice Washing & Soaking



Rice Steaming



Koji Making



Kanpai!!!



Bottling pasteurization



Pressing



Fermentation



Yeast Starter



Sake Is Sake

Table 1.1 Composition of sake, beer and wine compared

	Sake	Beer	White wine
Alcohol (%)	13 – 17	4 – 6	10 – 13
Extract (g/100ml)	3 – 6	3 – 4	2 – 8
Glucose (g/100ml)	0.5 – 4.2	0.03 – 0.1	0.1 – 3
Nitrogen (mg/l)	700 – 1900	250 – 1000	100 – 900
Glutamic acid (mg/l)	100 – 250	10 – 15	10 – 90
Titrateable acidity (g/100ml)	0.1 – 0.2	0.15 – 0.2	0.5 – 0.9
pH	4.2 – 4.7	4.1 – 4.4	3.0 – 4.1
Succinic acid (mg/l)	200 – 500	40 – 100	500 – 1500
Malic acid (mg/l)	100 – 400	50 – 120	250 – 5000
Tartaric acid (mg/l)	0	0	1500 – 4000
SO ₂ (total) (mg/l)	0	– 20	– 250

UMAMI
Sake has THE
MOST
Umami

Zero Sulfite
Dioxide

Sake goes with all food

Sake is so food-versatile because there is not much in it to react badly with any food”

Sake has less than 1/3 the acidity of wine

Sake backs up the flavor of food – enhancing the food

Sake never gets into a fight with food

Antony Moss, Master of Wine and director of strategic planning at the Wine and Spirit Education Trust



SAKE AND CHEESE ARE A NATURAL PARING



Cool things about Sake

- The Terroir of sake is the Tōji or brew master
- Sake breweries are all family owned
- Sake is not designed to be aged
- No vintages
- After a bottle has been opened....it will last for weeks...
- Sake and Food – Sake goes with all food
- Sake does not get into a fight with food
- Cheese, tomato, pizza, burgers, meat, chicken, fish,
- Sake backs up the flavor of food
- Americans have yet to discover this.....
- Only limits to sake is between our ears!!!!



Kasumi Tsuru Kimoto “Old School Extra Dry”

- Family-owned brewery since 1725
- Brewery only uses older brewing methods that create higher acidity and rich umami flavor
 - Kimoto is a process of pole ramming the raw mash
- Located on the Sea of Japan side



Hakutsuru Junmai Ginjo

- Family-owned brewery since 1743
- First brewery to feature sake outside of Japan at the 1902 Paris World's Fair
- Uses Yamada Nishiki Rice #1 sake rice
- Hyogo prefecture is famous for growing the best Yamada Nishiki Rice

