SAKE

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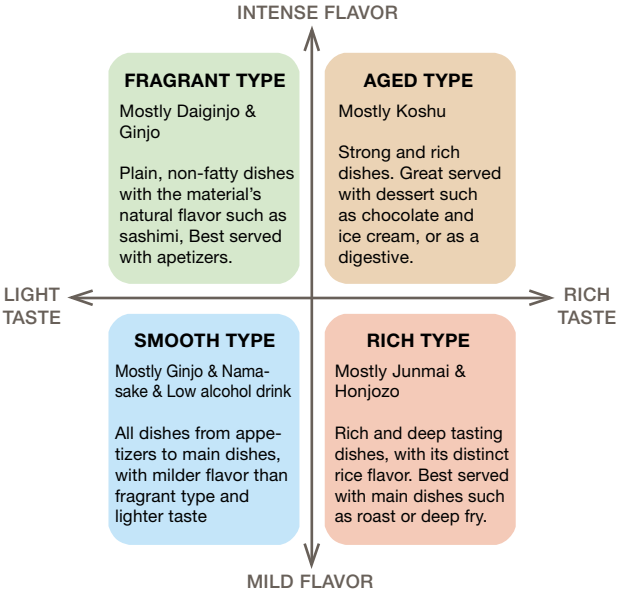
JAPANESE RICE WINE

Sake is a traditional Japanese liquor, made with rice through the process of fermentation. Sake is classified as below according to its ingredients and the milling ratio of the rice.

	Milling ratio of the rice		
	50% or below	60% or below	70% or below
Honjozo family	Daiginjo	Ginjo	Honjozo
Junmai Family	Junmai Daiginjo	Junmai Ginjo	Junmai

*Junmai has no standard as for its miling ratio.

Other varieties include; “Namasake,” which has never been added the process of heating to the finished sake until bottled; “Low-alcohol sake,” containing less than 13% alcohol, typically around 8 %; “Koshu,” which has been matured for a long time.



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All sake label includes the sake meter value (SMV), showing how dry it is. Usually, the drier sake indicates a higher positive number. The off dry sake indicates a high negative number.