

PREMIUM JAPANESE SAKE FACTS

700 A.D.

YEAR SAKE IS BELIEVED TO HAVE ORIGINATED IN JAPAN

1,000

NUMBER OF SAKE BREWERIES IN JAPAN TODAY



55%

OF JAPAN'S FARMLAND IS RICE PADDIES

15%-17%

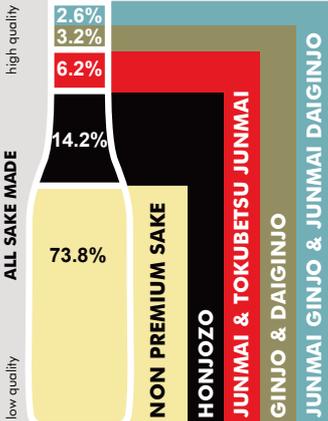
AVERAGE ALCOHOL BY VOLUME IN SAKE

LESS THAN 6%

OF ALL JAPANESE SAKE IS CONSIDERED SUPER PREMIUM

31

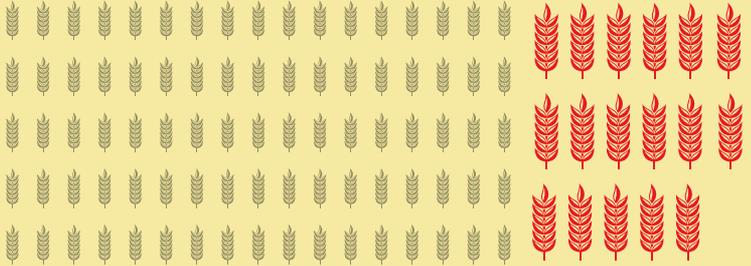
NUMBER OF PREMIUM SAKE IMPORTED BY VINE CONNECTIONS



SAKE RICE VARIETIES IN JAPAN

TOTAL ~ **100**

USED IN VINE CONNECTIONS SAKE = **17**



SAKE RICE VS. TABLE RICE



HEIGHT:

sake rice is at least 25% taller than table rice



WEIGHT:

sake rice is heavier (weighs 25-30 grams)



WIDTH:

a grain of sake rice is 20% larger than table rice



CONTENT:

sake rice has more starch, less fat, & less protein

SAKE GRADE LEVELS

	NON JUNMAI Brewed using Rice, Water, Koji Mold, & Distilled Alcohol	JUNMAI Brewed using Rice, Water, & Koji Mold only (NO Distilled Alcohol)	RICE MILLED TO:
↑ SUPER PREMIUM	DAIGINJO	JUNMAI DAIGINJO	AT LEAST 50% (50% or more milled away)
PREMIUM	GINJO	JUNMAI GINJO	AT LEAST 60% (40% or more milled away)
↓ LOW GRADE	HONJOZO	JUNMAI	AT LEAST 70% (30% or more milled away)
	FUTSU "TABLE SAKE" Table sake often uses automated brewing processes and high amounts of distilled alcohol.		FUTSU "TABLE SAKE" NO MINIMUM REQUIREMENTS Futsu represents about 75% of the entire sake market.





THE APPROACHABILITY OF SAKE



Premium sake is generally best served chilled, however some sakes can be warmed in a water bath.



Opened sake can stay fresh for 2 weeks or longer in the refrigerator.



The date on the bottle is a shipping date. It stays fresh & delicious for 18-24 months.



Sake does not require special glassware. It can be enjoyed in a white wine glass too!



THE VERSATILITY OF SAKE

- Sake has one-third the acidity of wine, but its lactic acid makes it incredibly versatile to pair with, beyond just traditional sushi.
- Due to the lack of tartaric acid and tannins in sake, it's the perfect choice when pairing with a vast array of foods, including more tangy, vinegary and funky flavors alike (which typically present challenges in pairing with traditional wines).
- The high level of amino acids in sake provides delicious umami flavors. Cheese and sake make a natural pairing, and foods that pair well with sake can range widely from charcuterie, oysters, steak, ramen, kimchi, seasonal vegetables, smoked fish, caviar and Asian flavors like teriyaki and miso sauce.
- Sake is also free of sulfites, gluten, and tannins.



VINE CONNECTIONS



BushidoSake



JapaneseSake