

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

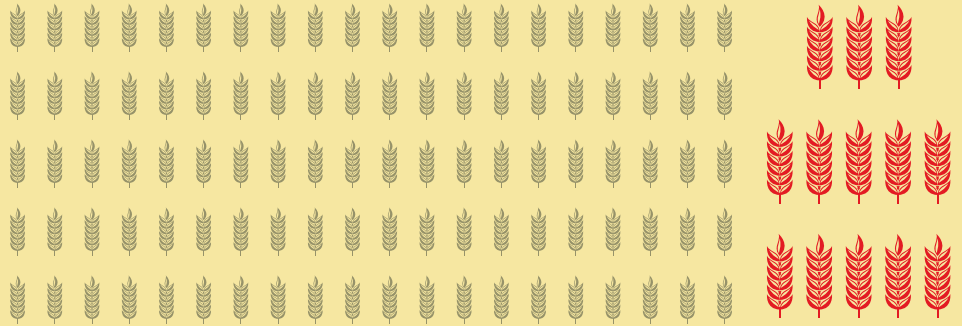
31

NUMBER OF PREMIUM
SAKE IMPORTED BY
VINE CONNECTIONS

SAKE RICE VARIETIES IN JAPAN

TOTAL = **100**

USED IN VINE CONNECTIONS SAKE = **13**



SAKE RICE VS. TABLE RICE



HEIGHT:

sake rice is
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:**

DAIGINJO

JUNMAI DAIGINJO

AT LEAST **50%**
(50% or more
milled away)

GINJO

JUNMAI GINJO

AT LEAST **60%**
(40% or more
milled away)

HONJOZO

JUNMAI

AT LEAST **70%**
(30% or more
milled away)

FUTSU "TABLE SAKE"

Table sake often using automated brewing processes and
plenty of distilled alcohol. Futsu represents about 75% of
the entire sake market.

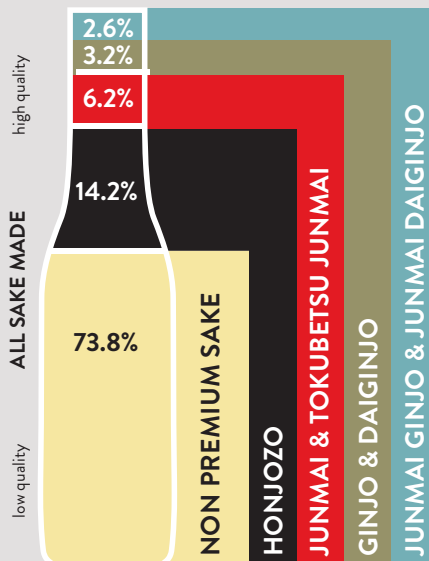
NO MINIMUM
REQUIREMENTS

Increasing quality, price, fragrance, complexity

SUPER PREMIUM

PREMIUM

LOW GRADE



INFOGRAPHIC PROVIDED BY VINE CONNECTIONS

for more information visit vineconnections.com

