

**Junmai**- “Pure Rice Sake” No added alcohol

**Nama**- Unpasteurized

**Genshu**- Cask Strength or Undiluted

**Kimoto**- 350+ year old method of sake making which relies on ambient yeast for wild fermentation + pole mashing to mix

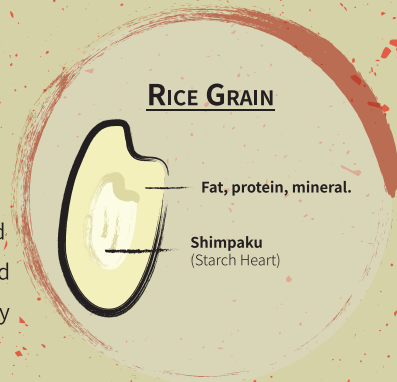
**Nigori**- Unfiltered or “Cloudy” sake has remaining rice sediment- a rustic style with unique texture

### Semaibuai

Mill Rate. This legally designates the grade of the sake.

## FOUR INGREDIENTS

- **WATER**- Creates the backbone of the sake.
  - **High mineral**- crisp + refreshing
  - **Low Mineral**- round + soft
- **RICE**- provides starch to covert into alcohol
- **KOJI**- A mould which breaks down starch to aid in fermentation. Also produces amino acids and glutamic acids that can be perceived as savoury or nutty.
- **YEAST**- The organisms that convert sugar into alcohol. They also produce esters which give sake fruity and floral aromas.



**SAKE**  
— A TO Z —



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## TASTING NOTES



To connect with Mackenzie Putici of **New World Wine Tours**  
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