

INGREDIENTS

- RICE
- WATER
- KOJI MOLD
- YEAST

01 Mill & Polish

The longer each grain is milled, the finer the saké quality.

FACTOID: POLISH & GRADE

Rice Polish is Expressed as a Percentage

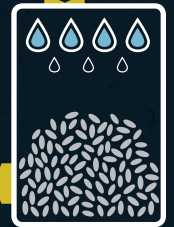
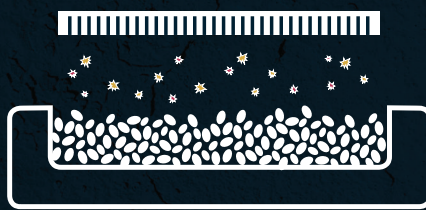
The percentage is representative of how much of the original grain remains *AFTER* milling. Thus, the lower the percentage, the higher the grade.

JUNMAI DAIGINJO	JUNMAI GINJO	FUTSU
30%	40	50
40	60	70
50	80	

POLISH RATE

02 Wash, Steep, Steam & Cool Rice

All in order to help facilitate the growth of the Koji Mold.



03 Koji Cultivation

Koji mold is applied to the freshly steamed rice carefully and evenly and cultivated in a warm, humid environment.

FACTOID: CEDAR

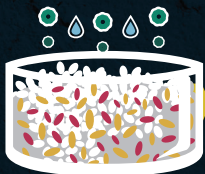
Cedar rooms are often used during Koji cultivation for their aroma and antimicrobial properties.

KOJI RICE

NEW BREWING PRODUCT

04 Moto Yeast Starter

All ingredients come together to nurture a dense yeast culture.



05 Fermentation

Yeast consumes sugars the Koji is creating from the rice starch.

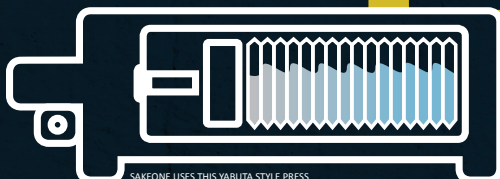


Fermentation process grows the batch size



06 Pressing

Fermented saké is pushed through filter panels to remove varying levels of sediment



SAKEONE USES THIS YABUTA STYLE PRESS

09 Maturation

Crisp, lively flavors mellow to earthier, deeper flavors.

Aging periods and vessels vary widely



10 Blend/Dilute

Most sake is diluted from 20 to 15% ABV

OPTIONAL

Bottling



Enjoy.

Ginjo or Ginjo Genshu Nama Genshu

08 Pasteurization

Stops fermentation & inhibits spoiling.



OPTIONAL

07 Filtration

Inhibits coloring and aging.



OPTIONAL



UNPASTEURIZED & UNDILUTED

NAMA GENSHU

FACTOID: NIGORI VS CLEAR SAKÉ

Coarse pressing creates a nigori (creamy/cloudy) style while fine pressing results in clear saké.