

SAKE CLASSIFICATION CHART

"Tokutei Meisho-shu"

There are **two major** sake categories, each with **four grades**:

JUNMAI category: **NO additional alcohol is added**

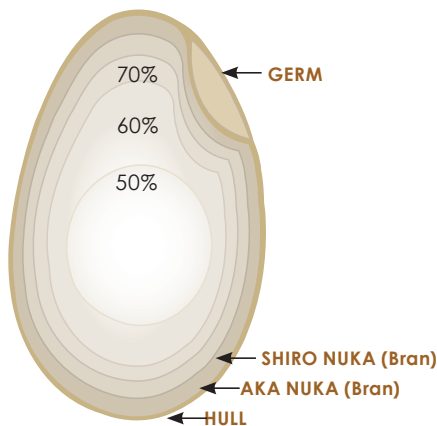
Junmai Daiginjo, Junmai Ginjo, Tokubetsu Junmai and Junmai
Junmai literally means "pure rice".

ARUTEN category: **A limited amount of brewer's alcohol is added.**

Daiginjo, Ginjo, Tokubetsu Honjozo and Honjozo
Aruten literally means "alcohol added". In sake brewing, this is a category where less than 10% of brewer's alcohol in volume is added, usually to lighten the flavor and to accentuate the fragrance.

Under each of the two categories..

Sake is graded by **Rice Polishing Ratio**.



RICE POLISHING RATIO:

The percentage of rice grain remaining before brewing begins.

This has a huge effect on the quality and flavor profile of the finished product.

In general, the more the rice is polished, the higher the grade of sake. Highly polished rice usually leads to a lighter, more complex flavor profile.

A higher polish rate removes the "impurities" (fats, proteins, amino acids) in the rice kernel.

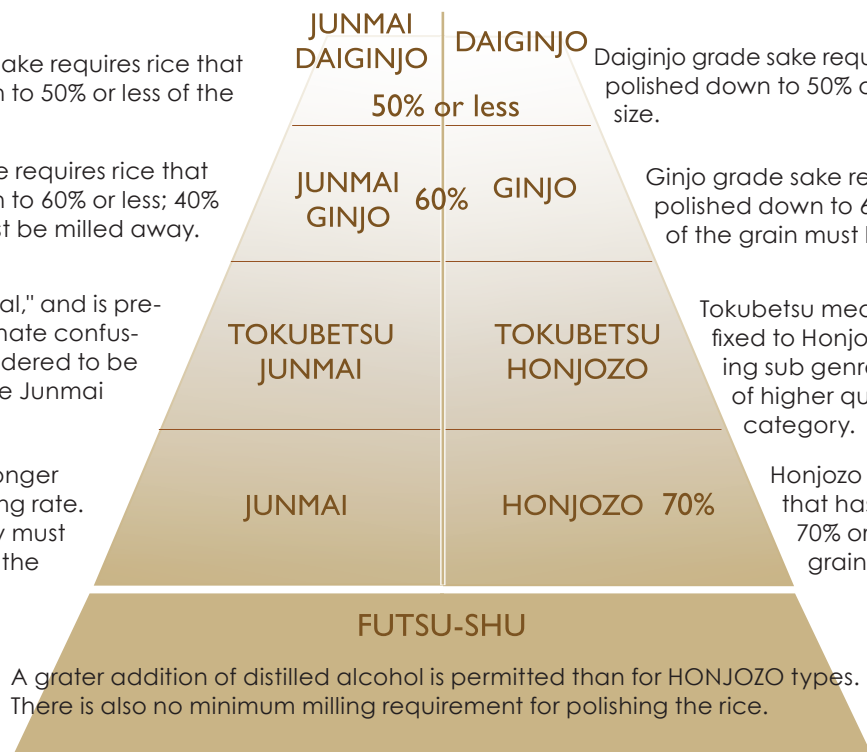
This is the complete chart..

Junmai Daiginjo grade sake requires rice that has been polished down to 50% or less of the original size.

Junmai Ginjo grade sake requires rice that has been polished down to 60% or less; 40% or more of the grain must be milled away.

Tokubetsu means "Special," and is prefixed to Junmai to designate confusing sub genres. It is considered to be of higher quality than the Junmai category.

Junmai grade sake no longer requires a specified milling rate. The amount milled away must be listed somewhere on the label by law.



Daiginjo grade sake requires rice that has been polished down to 50% or less of the original grain size.

Ginjo grade sake requires rice that has been polished down to 60% or less; 40% or more of the grain must be milled away.

Tokubetsu means "special," and is prefixed to Honjozo to designate confusing sub genres. It is considered to be of higher quality than the Honjozo category.

Honjozo grade sake requires rice that has been polished down to 70% or less; 30% or more of the grain must be milled away.

A greater addition of distilled alcohol is permitted than for HONJOZO types. There is also no minimum milling requirement for polishing the rice.



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