

# SAKÉ CLASSIFICATION CHART

NO ADDITIONAL ALCOHOL IS ADDED

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## JUNMAI DAIGINJŌ-SHU 純米大吟醸酒

REQUIRES RICE THAT HAS BEEN MILLED DOWN TO 50% OR LESS OF THE ORIGINAL GRAIN SIZE; 50% OR MORE OF THE GRAIN MUST BE MILLED AWAY. IT IS A SUB-CATEGORY OF DAIGINJŌSHU USING ONLY RICE, WATER, YEAST, AND MOLD. ALONG WITH THE JUNMAI GINJŌ GRADE SAKÉ, THESE TWO CATEGORIES COMBINED ACCOUNT FOR LESS THAN 4% OF THE MARKET.

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## JUNMAI GINJŌ-SHU 純米吟醸酒

IS A SUB-CATEGORY OF THE GINJŌ CLASS COMPOSED ONLY OF RICE, WATER YEAST, AND MOLD. LIKE GINJŌ-SHU, THIS SAKÉ REQUIRES RICE THAT HAS BEEN POLISHED DOWN TO 60% OR LESS; 40% OR MORE OF THE GRAIN MUST BE MILLED AWAY.

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## TOKUBETSU JUNMAI-SHU 特別純米酒

IS A SUB-CATEGORY OF THE JUNMAI CLASS. TOKUBETSU TRANSLATES AS SPECIAL AND COULD INDICATE THAT THE TŌJI [MASTER BREWER] HAS GIVEN SPECIAL ATTENTION TO THIS PARTICULAR BREW, OR POSSIBLY THAT IT HAS BEEN MADE WITH SPECIAL RICE OR MORE HIGHLY MILLED RICE.

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## JUNMAI-SHU 純米酒

NO LONGER REQUIRES A SPECIFIED AMOUNT OF MILLING; NEVERTHELESS, BY LAW, THE AMOUNT MILLED AWAY MUST BE LISTED SOMEWHERE ON THE LABEL. JUNMAISHU IS MADE WITH NOTHING BUT RICE, WATER, YEAST, AND MOLD. MORE OFTEN THAN NOT, THIS CATEGORY CAN BE CHARACTERIZED AS BEING A BIT FULLER IN BODY THAN OTHER TYPES AND POSSIBLY MAY POSSESS A SHY NOSE.

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## TOKUTEI MEISHŌ-SHU 特定名称酒

A LIMITED AMOUNT OF DISTILLED ALCOHOL IS ADDED

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**DAIGINJŌ-SHU 大吟醸酒** IS A MOST LABOR INTENSIVE CATEGORY AND REQUIRES RICE THAT HAS BEEN MILLED DOWN TO 50% OR LESS OF THE ORIGINAL GRAIN AND IS SLIGHTLY FORTIFIED; 50% OR MORE OF THE GRAIN MUST BE MILLED AWAY. IT IS GENERALLY LIGHT, COMPLEX, AND FRAGRANT. COMBINED WITH GINJŌ-SHU, THE TWO CATEGORIES CONSTITUTE LESS THAN 4% OF THE MARKET.

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**GINJŌ-SHU 吟醸酒** REQUIRES RICE THAT HAS BEEN POLISHED DOWN TO 60% OR LESS AND IS SLIGHTLY FORTIFIED; 40% OR MORE OF THE GRAIN MUST BE MILLED AWAY. IT IS OFTEN DESCRIBED AS BEING LIGHT AND DELICATE IN FLAVOR AND HAVING AN AROMATIC, FRUITY, FLOWERY NOSE. COMBINED WITH DAIGINJŌ-SHU, THE TWO CATEGORIES CONSTITUTE NEARLY 4% OF THE MARKET.

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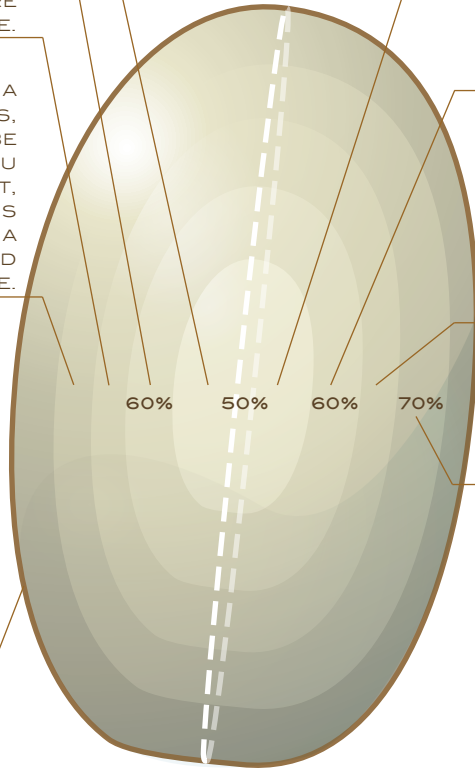
## TOKUBETSU HONJŌZŌ-SHU 特別本醸造酒

IS A SUB-CATEGORY OF THE HONJŌZŌ CLASS. TOKUBETSU TRANSLATES AS SPECIAL AND COULD INDICATE THAT THE TŌJI [MASTER BREWER] HAS GIVEN SPECIAL ATTENTION TO THIS PARTICULAR BREW, OR POSSIBLY IT HAS BEEN MADE WITH SPECIAL RICE OR MORE HIGHLY MILLED RICE.

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**HONJŌZŌ-SHU 本醸造酒** REQUIRES RICE THAT HAS BEEN POLISHED DOWN TO 70% OR LESS AND IS SLIGHTLY FORTIFIED. IT IS OFTEN CHARACTERIZED AS BEING LIGHTER AND MORE FRAGRANT THAN JUNMAI-SHU.

RICE HUSK



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## FUTSUU-SHU 普通酒

MIGHT BEST BE DESCRIBED AS TABLE SAKÉ OR BULK SAKÉ. THERE ARE NO MILLING REQUIREMENTS AND PURE, DISTILLED ALCOHOL IS ADDED IN AMOUNTS AMPLY EXCEEDING SPECIFICATIONS REQUIRED TO ENTER THE TOKUTEI MEISHŌ-SHU "PREMIUM DESIGNATION" CATEGORY [ONE CANNOT ADD MORE BREWER'S ALCOHOL THAN THE EQUIVALENT OF 10% OF THE WEIGHT OF THE RICE USED IN THE FERMENTATION]. OFTEN WITHIN THIS CATEGORY, THE RICE USED IS OF LOWER GRADE AND/OR COMMON TABLE RICE IS USED.

THE SAKÉ CLASSIFICATIONS IN THE ABOVE DIAGRAM [EXCEPT FOR THE FUTSUU-SHU] ARE COLLECTIVELY REFERRED TO AS "TOKUTEI MEISHŌ-SHU" OR "SPECIAL DESIGNATION SAKÉ," AND DEFINE "PREMIUM SAKÉ." THE PREMIUM SAKÉ CONSTITUTE APPROXIMATELY 20% OF THE ENTIRE MARKET. "FUTSUU-SHU" [TABLE SAKÉ], ACCOUNTS FOR THE REMAINING 80% OF THE MARKET.