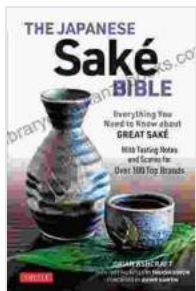


Everything You Need To Know About Great Sake With Tasting Notes And Scores

The Ultimate Guide to Japan's National Drink

Sake is a Japanese alcoholic beverage made from fermented rice. It is typically served chilled or at room temperature and has a slightly sweet, slightly sour taste. Sake is often considered to be a healthy drink, as it is low in calories and contains antioxidants.

There are many different types of sake, each with its own unique flavor and aroma. Some of the most popular types of sake include:



The Japanese Sake Bible: Everything You Need to Know About Great Sake (With Tasting Notes and Scores for Over 100 Top Brands) by Brian Ashcraft

★★★★☆ 4.7 out of 5

Language : English
File size : 135076 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Print length : 542 pages



- **Junmai sake** is made from 100% rice and has a clean, crisp flavor.
- **Ginjo sake** is made from highly polished rice and has a smooth, elegant flavor.

- **Daiginjo sake** is made from the finest polished rice and has a complex, fruity flavor.
- **Namazake** is unpasteurized sake and has a fresh, lively flavor.
- **Nigorizake** is unfiltered sake and has a cloudy, milky appearance.

Sake can be enjoyed in a variety of ways. It can be sipped neat, on the rocks, or mixed with other beverages. Sake is also a popular ingredient in cocktails and cooking.

If you are interested in trying sake, there are a few things you should keep in mind. First, sake is a relatively low-alcohol beverage, so it is important to drink it slowly and in moderation. Second, sake should be served chilled or at room temperature, as cold sake can mask its flavors. Finally, sake is best enjoyed when paired with food. Some of the best foods to pair with sake include sushi, sashimi, and tempura.

If you are looking for a unique and delicious alcoholic beverage, sake is a great option. With its variety of flavors and aromas, there is sure to be a sake that you will enjoy.

Tasting Notes and Scores

In addition to the information above, this book also includes tasting notes and scores for over 100 different sakes. These notes and scores were compiled by a panel of experts and provide a valuable resource for anyone interested in learning more about sake.

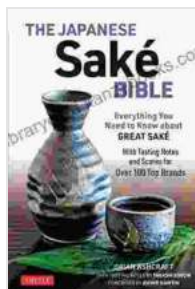
The tasting notes include information on the sake's appearance, aroma, flavor, and finish. The scores are based on a 100-point scale, with 100

being the highest possible score.

The following are some examples of the tasting notes and scores included in the book:

- **Junmai sake:** Appearance: Clear and colorless. Aroma: Ricey and slightly fruity. Flavor: Clean and crisp with a slightly sweet finish. Score: 85
- **Ginjo sake:** Appearance: Clear and colorless. Aroma: Floral and fruity. Flavor: Smooth and elegant with a hint of sweetness. Score: 90
- **Daiginjo sake:** Appearance: Clear and colorless. Aroma: Complex and fruity. Flavor: Rich and full-bodied with a long finish. Score: 95
- **Namazake:** Appearance: Cloudy and milky. Aroma: Fresh and lively. Flavor: Fruity and slightly acidic. Score: 80
- **Nigorizake:** Appearance: Cloudy and milky. Aroma: Sweet and yeasty. Flavor: Creamy and slightly sweet. Score: 75

These are just a few examples of the tasting notes and scores included in the book. With over 100 different sakes reviewed, this book is a valuable resource for anyone interested in learning more about this delicious and unique beverage.



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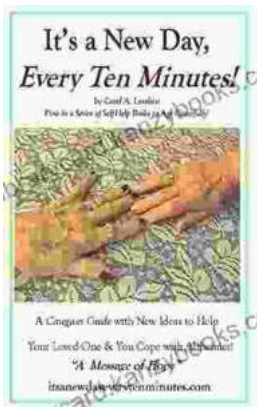
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