

Sake-it to me!

Sake is made from rice and is sometimes described as a rice wine or a rice beer. Sake is fermented by a highly specialized rice, yeast and water mixture that is developed by a brew master. Sake is generally known to be the spirit of Japan but it is also made in China and various other parts on the world to a lesser extent.

The rice used in production is first "polished". This refers to the process of skinning the rice so that only the starch portion is left. This portion of the rice is then steeped in water for a couple of hours to soften. The rice mixture is then separated into 2 portions. The bulk is used for fermentation while the lesser portion is used to make moldy rice which helps to convert the starch in the bulk portion into fermentable sugar. The 2 portions are then combined again to produce a parallel fermentation process which is unique in the spirits industry.

Once the fermentation process is complete and any neutral spirits have been added the mash is separated from the liquid and it is then allowed to settle which produces fresh sake. The sake is then pasteurized and allowed to age for no more than a couple of months.

Sake can be dry or sweet, heavy or light and therefore requires some knowledge before mixing and sampling. In this respect it is allot like wine in that the flavour characteristics can be extremely different across brands.

Saketinis have become quiet popular over the past couple of years in North America. I have added a very nice recipe for you to try at home.

1 oz. Draft Sake
½ oz. Belvedere Vodka
Splash of Passion fruit juice
Garnished with cucumber strips.