The three major conditions required for an area to make delicious sake:

The availability of plenty of pure water The availability of high quality rice. The availability of workers highly skilled in the art

The availability of workers highly skilled in the ar of making sake.

In Aizu, were all of these conditions are met, one can try some of the best sake produced in Japan.

Which sake best fits your taste?

Ginjoshu, Dai-ginjoshu: Sake made using white rice which has been milled so that 60% or less of the grain remains

Junmaishu: Sake made only from white rice, rice koji, and water

Honjozōshu: Sake made using white rice which has been milled so that 70% or less of the grain remains, along with rice koji, brewing alcohol, and water

Namazake: Sake that is not heated for pasteurization after the final mash is pressed.

It is characterized by a light, fresh flavor.

Sparkling Sake: Carbonated Sake

In addition, some people enjoy drinking warmed sake. The taste of the sake changes depending on the temperature to which it is heated.

Please Be Aware When Drinking Japanese Sake that:

- 1. The drinking age in Japan is 20 years old.
- 2. There are strict punishments for drinking and driving.
- 3. The alcohol content of Japanese Sake is from 8% to 15%.

Be careful not to drink too much.



Aizu Wakamatsu Sake and Shōchū Makers Association

0242-26-1515

http://homepage3.nifty.com/aizusake/

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The 25th of every month is "Aizu Seishu (Refined Sake) Day"

Some Japanese expressions that it is useful in sake shops or pubs



ENJOY LIFE IN AIZU

SAKE MAP

Aizu-Wakamatsu Town Map4

Out and About Japanese Sake (Sake Breweries)

Try using Japanese (counter the nervousness of store staff)





Aizu-Wakamatsu International Association Tel.0242-27-3703 mail@awia.jp Bon appetit あがらんしよ (おあがりください) agaransho

