



泰石酒造株式会社

Taikoku Distillery Co., Ltd.

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SPECIFICATION

Brand Name: Honjozo-shu "Reimei" (本醸造酒 黎明)



720ml in bottle



1800ml in bottle



1800ml in Party keg

Place of origin: Okinawa (Japan)

Ingredients: rice (Hinohikari), water, rice koji mold and distilled alcohol

Alcohol Content: 15.5%

Amino acidity: 1.8

Acidity: 1.6

Nihonshu -do: +7.1

Seimaibuai: 70%

Yeast: #7

Package:

Package	Single pack (mm/kg)	Carton (mm/kg)	FOB/Naha, JP
720ml in bottle	85 x 85 x 280/1.2	380 x 290 x 300/15.4 12 bottles/ carton	JPY650/bottle FCL: 400 cartons
1800ml in bottle	102 x 102 x 400/2.7	340 x 228 x 420/17.0 6 bottles/ carton	JPY1,380/bottle FCL: 400 cartons
1800ml in party keg	195 x 195 x 215/3.32	410 x 610 x 220/21 6 kegs/ carton	JPY2,750/keg FCL: 400 cartons

Taste note: A well-rounded flavor with a settled fragrance. It 's dry but with an underlying richness.

Feature: In this sake, not more than 120 liters or raw alcohol per each metric ton of white rice and no glucose have been added during brewing process. Added alcohol cannot exceed 25% of the total alcohol in the finished product.

BREWING PROCES

Brown Rice

Sakamai is a special kind of rice made specifically for use in production of sake. Its grains are larger and softer than regular table rice.

Milling & Polishing (Seimaibuai)

The rice is milled down to at least 70% its original size. This is accomplished by shaving off the surface of the rice which contains proteins and fat that can spoil the taste of sake. In case of premium sake, the rice may be milled to anywhere between 60 and 30 percent its original size.

Wash & Soaking

Before the rice is steamed, it is washed to remove rice bran, and then soaked. The degree to which the rice is saturated with water depends on the product being made.

Steaming

Steaming the rice softens the kernels. This facilitates the work of the Koji and sake yeast.

Koji Making

Koji, an enzyme, is added to the cooked rice to make "Koji Rice". Koji converts the starch in the rice into glucose.

Moromi (Main Mash)

Sake yeast "eats" the glucose and produces alcohol. Sake is unique among fermented beverages in that the two brewing processes, saccharization and fermentation, occur simultaneously (multiple parallel fermentation), naturally yielding sake with 20% alcohol.

Pressing

Once fermentation is complete, the raw sake is run through a pressing machine which separates the Moromi into fresh sake and sake cake.

Filtration & Blending

The fresh sake is filtered to remove unsolvable proteins and starch.

Pasteurization

All sake is pasteurized after filtration, with exception of Nama(micro-filtered draft) sake.

Aging

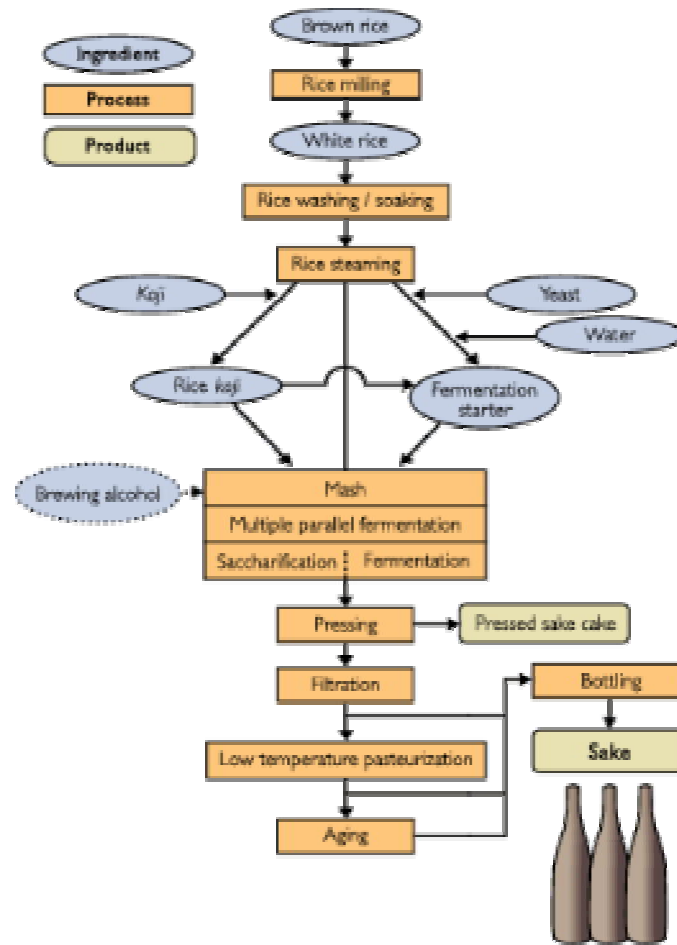
Most sake is aged for 3-6 months before bottling. This allows the rough edge, typical of freshly made sake, to mellow.

Bottling

Filled into designated bottles or other containers

Shipping

Process chart



Taikoku Distillery Co., Ltd.

President: Taiji Yasuda