

Sake Flavor Profiles

Sake, like many old to ancient beverages is riddled with tradition and modernity which make it difficult to pin point in terms of style or flavor profile without tasting. Many factors contribute to a sake's flavor profile some examples are: grade, rice variety, water source, yeast strain, regional style and craftsmanship. Without getting to in-depth and complicated about it, I wanted to create 3 profile zones and fit the sake from VC into them so that you can get an idea of how they taste. I am going to leave the Nigori (cloudy sake) off this list as they throw an obvious wrench into the idea. In general, you could say that Nigori is heavier than any ginjo or daiginjo non Nigori so it might be useful to do this exercise within that category.

Clean and Fresh:

Tozai – Well of Wisdom
Mantensei – Star Filled Sky
Nanbu Bijin – Southern Beauty
Rihaku – Wandering Poet
Takasago – Divine Droplets

Medium bodied, rounder palate, deep fruits:

Ama No To – Heaven's Door
Fukucho – Moon on the Water (lighter side of this group)
Kanbara – Wings of Fortune
Sato No Homare – Pride of the Village
Ama No To – Time of Reflection

Full bodied, rich, earthy:

Tozai – Living Jewel
Tentakaka – Hawk in the Heavens
Chiyonosono – Sacred Power
Kanbara – Bride of the Fox (lighter side of this group)
Mukune – Root of Innocence
Tentakaka – Silent Stream
Nanbu Bijin – Ancient Pillars