

## Test of understanding

### Type, production process

#### Q1 From what is sake made?

- a) Apples
- b) Rice
- c) Wheat
- d) Soybeans

#### Q2 How many kuramoto are there producing sake in Japan?

- a) 350
- b) 700
- c) 1300
- d) 2000

#### Q3 What is the most widely cultivated variety of sake rice in Japan?

- a) Yamadanishiki
- b) Sasanishiki
- c) Gohyakumangoku
- d) Koshihikari

#### Q4 What is the seimai-buai (polishing ratio) of rice used in ginjo-shu?

- a) 90% or less
- b) 80% or less
- c) 70% or less
- d) 60% or less

#### Q5 What is koji?

- a) Something that is germinated by placing rice in water
- b) Something produced by steaming rice
- c) A form of yeast
- d) Something made by propagating a type of mold on rice

#### Q6 What role does koji play in making sake?

- a) It produces alcohol
- b) It breaks down the starch and protein in rice
- c) It produces ginjo-ka
- d) It prevents the propagation of yeast

#### Q7 What features distinguish the yamahai and kimoto styles?

- a) The types of yeast used are different
- b) The fermentation takes place over a short period
- c) Natural koji-fungi are used
- d) Lactic acid bacilli are used

#### Q8 What is the usual alcohol content of sake?

- a) 40%–44%
- b) 20%–24%
- c) 13%–17%
- d) 6%–10%

#### Q9 How does the acidity of sake compare with that of white wine?

- a) Higher
- b) Same
- c) About half
- d) About one-fifth

#### Q10 What substance is more abundant in sake than in white wine?

- a) Amino acids
- b) Polyphenols
- c) Tartaric acid
- d) Sulfur dioxide

Answers: Q1: b, Q2: c, Q3: a, Q4: d, Q5: d, Q6: b, Q7: d, Q8: c, Q9: d, Q10: a

## Serving, handling

### Q1 What distinctive flavor of sake is not found in wine?

- a) Wabi
- b) Umami
- c) Sabi
- d) Bitterness

### Q2 What relates to sweetness or dryness of sake?

- a) The balance of sugars and tannins
- b) The balance of sugars and amino acids
- c) The balance of sugars and alcohols
- d) The balance of sugars and acids

### Q3 What type of sake is ginjo-shu?

- a) Fruity and clean
- b) Full bodied with sharp acidity
- c) Amber color and sweet
- d) Amber color and dry

### Q4 What sake would you serve if asked for sake with body?

- a) Ginjo-shu
- b) Junmai-shu with a high acid content
- c) Junmai-shu with a low acid content
- d) Futsu-shu

### Q5 What term refers to sake that has not been pasteurized at all?

- a) Namazake
- b) Namazume-shu
- c) Nama-chozo-shu
- d) Taruzake

### Q6 Which of the following statements is/are incorrect when describing aged koshu?

- a) Has a fruity aroma
- b) Color ranges between gold and amber
- c) Has a sweet, caramel-like aroma
- d) Has a complex taste and an aftertaste

### Q7 What temperature is referred to by the term "Atsu-Kan"?

- a) 30°C
- b) 40°C
- c) 50°C
- d) 60°C

### Q8 What type of sake is the best served chilled?

- a) Daiginjo-shu
- b) Junmai-shu
- c) Honjozo-shu
- d) Koshu

### Q9 What happens to sake exposed to high temperatures and light?

- a) The color darkens and it acquires a disagreeable aroma and bitter taste
- b) The color becomes lighter
- c) The sake becomes more acidic
- d) The sake becomes sweeter

### Q10 How should namazake be stored?

- a) In a refrigerator at 5°C or lower
- b) In a wine cellar at around 13°–15°C
- c) At room temperature
- d) Near a window where it is exposed to the light

Answers: Q1: b, Q2: d, Q3: a, Q4: b, Q5: a, Q6: a, Q7: c, Q8: a, Q9: a, Q10: a