

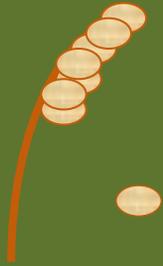
麴造り

Making koji for ginjo and junmai-ginjo

Junmai-ginjo is made from white rice, koji, water and yeast. Ginjo also contains a certain amount of ethanol made from sugar cane or rice for the purpose of lightness. Unlike grapes, white rice has very little sugar. Koji mold produces enzymes, which enables steamed rice starch to be broken down into sugar. Koji is steamed rice covered with koji mold.

籾

Most sake rice is harvested in Oct.



玄米

Sake brown rice is bigger than ordinary rice and contains less protein.



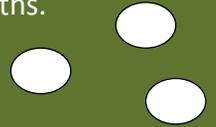
白米

Ordinary white rice for eating is polished until each grain is reduced by 8%. Rice used in ginjo is reduced by nearly 65%.



枯らし

The rice is then allowed to stand for about one or more months.



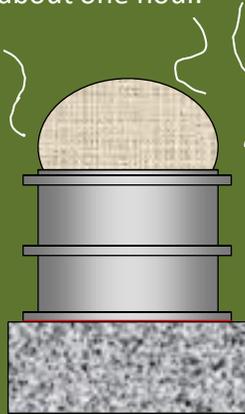
放冷

After steaming, the rice is cooled to about 100F and taken to a special sauna-like heat-retentive room.



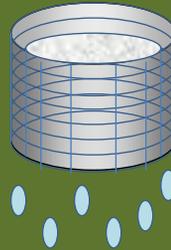
蒸きょう

Then the rice is steamed in a vat for about one hour.



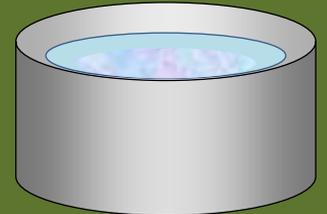
水切り

Next, the excess water has to be strained from the freshly washed rice.



限定吸水

During the washing, the rice absorbs water quickly. That's why you have to pay attention to the washing time so that the ideal moisture content is achieved.

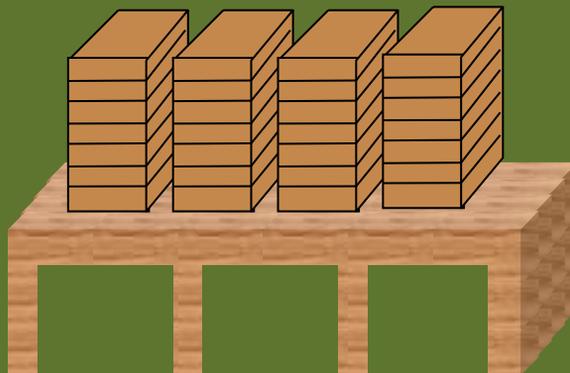


床期間

Koji spores are scattered over the rice, which is left to stand for a day.

棚期間

The rice is then placed in shallow wooden boxes that have air vents.



出麴

And voila, a fresh batch of koji is produced.

