

吟醸酒造り

Making ginjo or junmai-ginjo

The ingredients of junmai-ginjo are steamed rice, koji, water and yeast. In the case of ginjo, you may use a certain amount of ethanol for sake making. Before the fermentation, you have to make a starter mash with koji, steamed rice, water, a small amount of lactic acid and yeast. Next, you need to put the starter mash into a much bigger tank and then add water, koji, and steamed rice in 3 batches (4 days) so that this new fermenting mash (moromi) does not go rotten. Ginjo moromi and junmai-ginjo moromi maintain a delicate sweetness and fruity flavor because their ideal fermentation temperature is relatively low. In the moromi, koji enzymes convert starch into sugar, and yeast metabolizes sugar into alcohol at the same time. Sake flavor and acid depend greatly on the variety of yeast. Around 5 weeks later, you have to filtrate the moromi with hemp sacks. Just before this separation, if you add alcohol into the mash, it will be called ginjo. If you don't, it will be called junmai-ginjo. *Junmai* is different from junmai-ginjo. Its fermentation temperature is higher (but lower than that of white wine), and its rice polishing ratio is larger. The original meaning of *junmai* is 100% rice, that is, no addition of ethanol.

