- *Sake is a brewed fermented beverage consisting of:* ***Rice | Koji | Water | Yeast***
- *Brown rice is polished to remove fats and proteins, minerals and other compounds that would contribute off flavors to the final product. Higher-quality sake is brewed from rice that is polished at least 30%. Many brewers remove up to 50% or more.*
- *Polished rice is then rinsed, soaked, steamed and cooled.*
- *20% of the steamed rice is inoculated with a special mold. This rice is then called Koji-Rice.*
- *Fermentation: Rice, Koji-Rice, Yeast and Water are combined. The Koji-Rice gradually converts the rice starches in the whole batch into fermentable sugars which are converted to alcohol by the yeast. This natural process lasts 20 days until the mixture reaches 20% alcohol.*
- *The fresh sake is then filtered, pasteurized and aged for six months to mature.*
- *After aging, the sake is blended, filtered, diluted with water to about 15% alcohol, and bottled.*

