

Entertaining Ideas

Wine Lovers Sipping Facts About Saké

(NAPS)—A fresh new way of enjoying cocktails and other drinks is emerging among those who prefer not to risk



being less than alert the next morning.



Some like it hot, some like it cold, some like it infused with peach or raspberry!

Young professionals everywhere are experimenting with saké, embellishing its subtle flavors with tantalizing touches of liqueurs, vodkas or fruits.

Yet, according to Mr. Takeda, president of Wine of Japan, premium importer of the finest sakés created throughout Japan's many mountain regions, connoisseurs still prefer the pristine flavors of premium sakés unadorned.

Just as food lovers are becoming aware that Japanese cuisine offers more delicacies than sushi, wine lovers are becoming more informed about variations in rice wine. Companies such as Wine of Japan offer Jizaké, the premium regionally-produced sakés.

Every part of Japan's countryside that is blessed with a good climate, rice and pure water produces quality saké renowned throughout the world.

Jun Tenzan saké, for example, is said to capture its flavor from the clear waters of Mt. Tenzan and the best rice from the Saga Plains. It is described as dry with an ideal balance between sweetness, sourness and pungency.

Like French wines, saké varies in taste from sweet to dry, from light to rich, from clear to milky white, as in Shirakawago Sasanigori. Using Hidahomare rice, this unfiltered saké brings out the taste of the rice itself and produces a unique sensation when it passes



Master brewers of Jizaké, regional saké, practice their ancient art which lends unique flavors to a multitude of mountain varieties.

over the palate and proceeds down the throat.

Different waters, rice and brewing methods account for the variations in taste and body. Some of these regional breweries have been perfecting their own special saké for decades.

Many saké sippers are surprised to discover that you don't have to serve saké hot. Each variety has a suggested temperature, ranging from cold to hot through room temperature, which is said to bring out the essence of its flavor.

A fun way to familiarize yourself and friends with saké is to make it the theme of a party. Select about five different types and invite friends to bring what they feel are appropriate hors d'oeuvres. A saké party can be a great way to celebrate a new year, a new month or a new friendship.

For more information e-mail: sake@winesofjapan.com or fax 212-736-2796.