Outline of the 42nd Honkaku Shochu and Awamori Contest

National Research Institute of Brewing Japan Sake and Shochu Makers Association June 21, 2019

1. Contest

Single distilled *shochu*, *honkaku shochu* particularly, and *awamori* are the Japanese spirits distilled in a pot still.

The 42nd Honkaku Shochu and Awamori Contest was held under the joint auspices of the National Research Institute of Brewing (NRIB) and the Japan Sake and Shochu Makers Association on June 4 and 5, 2019. For this contest, a nationwide research of single distilled *shochu* and *awamori* were conducted with the aim of clarifying the current manufacturing technology and trends in liquor quality, as well as contributing to the improvement of single distilled *shochu* and *awamori* quarites.

2. Exhibit

(1) Qualification for entry

Manufacturers who hold a license to produce single distilled *shochu* (*honkaku shochu*).

(2) Applicable standard for entry

Entries must be products of single distilled *shochu* to be sold on the market or during storage in order to commercially available. The number of entries per manufacture is limited within 8 points.

(3) Entry fee

Members of the Japan Sake and Shochu Makers Association: 5,400 yen per entry.

Others: 8,100 yen per entry.

3. Overview of entries

238 entries (96% of the number of entries in June 2018) were exhibited from 90 manufacturers (94%) in 26 prefectures (Table 1).

Overall, the number of entries decreased by 10 compared to the previous contest (Table 2).

4. Trends among entries

(1) Production area (Table 1)

As for the production areas, entries from Kyushu and Okinawa, where are the main production areas for *honkaku shochu* and *awamori*, numbered 203 and made up 85% of the total.

(2) Varieties of single distilled *shochu* (Table 2)

Compared to the previous year's contest, the number of rice *shochu* entries decreased by 2 (92%), barley *shochu* entries increased by 18 (123%), sweet potato *shochu* entries decreased by 13 (87%), *awamori* entries decreased by 1 (94%), sake cake *shochu* entries decreased by 5 (62%), buckwheat *shochu* entries decreased by 1 (75%), brown sugar *shochu* entries decreased by 5 (29%), and other *shochu* entries decreased by 1 (80%).

(3) Production line (Table 3)

Entries from normal product line numbered 180 (93%). Entries from the special product line, corresponding to long-term aging, barrel aging or jar aging *shochu*, numbered 58 (105%).

5. Judging panels

The judging panels consisted of 27 members who were appointed by the president of NRIB from: Shochu and Awamori manufacturers recommended by the Japan Sake and Shochu Makers Association Shochu and Awamori specialists from the Japan Sake and Shochu Makers Association and the Brewing Society of Japan

Shochu and Awamori specialists from prefectural research centers Technical officers of the National Tax Agency

Executive officers and staff of NRIB

6. Evaluation of liquor quality

The quality evaluation was performed by sensory evaluation and chemical analysis. The sensory evaluation was conducted by a profile method, whereby 5 characters (material characteristics, rich/light, sweetness, aftertaste, and the total evaluation) were assessed on a 5-point scale. In addition, the presence/absence of 15 positive characters and 26 negative characters was checked.

To evaluate the level of manufacturing techniques, chemical compounds, which are potential indicators of fermentation management, distillation operations, and storage management, were analyzed.

We will inform all the exhibitors the results of the quality evaluation and the chemical analysis.

7. Quality trends

- 1) Shochu made from rice and barley is mainly aromatic and mild tasted, that made from sweet potato and awamori are mainly fragrant, and that made from sake cake is mainly highly fruity flavored.
- 2) Generally, flavors from raw materials were highly expressed in vacuum-distilled sake cake shochu.
- 3) As for long-aged *shochu*, matured aroma tended to be high with long-aged *awamorri*. Furthermore, both aged sweet potato *shochu* and aged *awamori* were given higher scores in overall evaluation.
- 4) As for cask-aged *shochu*, the characteristics derived from raw materials tended to be lower but the properties derived from cask were highly evaluated in cask-aged barley *shochu*. Moreover, cask-aged sweet potato *shochu* was highly evaluated for both the characteristics derived from cask and raw material, and a good balance was observed.
- 5) As for jar-aged *shochu*, the characterictics derived from jar-storage was highly expressed in jar-aged baley *shochu* and jar-aged sweet potato *shochu*.

Table 1 Number of manufactures and entries per prefecture in the 42nd Honkaku Shochu Awards

Manufacturer location			ber of actures	Number of exhibits								Total number of exhibits per Taxation Bureau Office		Compared with previous		
Regional Taxation Bureau	Prefecture	42nd	41st	Rice	Varieties of single distilled shochu e Barley Sweet potato Awamori Sake cake Buckwheat Brown sugar Other							42nd	41st	42nd	41st	awards (%)
Sapporo	Hokkaido	0	0	-	-		-	_	-	-	-	0	0	0	0	-
Sendai	Aomori	0	0	_	-	_	-	_	-	-	-	0	0	4		
	Iwate	1	1	2	-	_	-	_	_	_	-	2	2			67
	Miyagi	1	2	-	-	_	-	1	_	_	-	1	2			
	Akita	0	0	-	-	-	-	-	-	-	-	0	0		6	
	Yamagata	0	1	-	-	-	-	-	-	-	-	0	1			
	Fukushima	1	1	1	_	_	_	_	_	_	-	1	1			
	Ibaraki	1	1	0	1	3	-	-	1	-	-	5	7	 		
	Tochigi	0	0	-	-	_	-	_	_	_	-	0	0	1		
_	Gunma	0	0	_	_	_	-	_	-	-	-	0	0	1		
Kanto-Shinetsu	Saitama	0	0	-	-	_	-	_	-	-	-	0	0	7	11	64
	Niigata	2	3	1	_	_	-	1	-	-	-	2	4	1		
	Nagano	0	0	-	_	_	_	-	_	_	_	0	0			
	Chiba	1	0	-	_	2	-	_	-	-	-	2	0			
	Tokyo	2	1	_	1	1	_	_	_	_	-	2	1		6	
Tokyo	Kanagawa	1	2	-	-	-	-	1	-	_	-	1	2	7		117
	Yamanashi	1	1	2	_	_	_	-	_	_	_	2	3			
Kanazawa	Toyama	0	0	-	-	_	-	-	-	-	-	0	0	0	0	-
	Ishikawa	0	0	-	_	_	_	_	_	_	_	0	0			
	Fukui	0	0	_	_	_	_	_	_	_	<u> </u>	0	0			
Nagoya	Gifu	0	2	_	_	_	_	_	_	_	_	0	2	2	9	
	Shizuoka	1	2	1	-	_	_	_	-	_	-	1	4			
	Aichi	1	0	-	_	_	_	1	_	_	_	1	0			22
	Mie	0	1	_	_	_	_	_	_	_	_	0	3			
	Shiga	0	0	_	_	_	_	_	_	_	_	0	0	3	3	
	Kyoto	0	0	_	_	_	_	_	_	_	_	0	0			
	Osaka	0	0	_	_	_	_	_	_	_	<u> </u>	0	0			
Osaka	Hyogo	3	3	2	1	_	_	_	_	_	_	3	3			100
	Nara	0	0		-	_	_	_	-	_	_	0	0			
	Wakayama	0	0	-	-	-	-	-	-	-	_	0	0			
	Tottori	0	0	-	-	_	-	-	-	_	-	0	0			
	Shimane	0	0	_	_	_	_	_	_	_	<u> </u>	0	0	1	8	
Hiroshima	Okayama	2	2	1	1	_	_	_	_	_	1	3	3	5		63
	Hiroshima	1	1	-	<u> </u>	1	_	_	_	_	-	1	2			
	Yamaguchi	1	2	_	_	-	_	1	_	_	_	1	3			
	Tokushima	1	0	_	_	1	_	-	_	_	-	1	0			
	Kagawa	0	0	-	-	-	_	-	-	-	-	0	0	1		
Takamatsu	Ehime	1	2	_	1	_	_	1	_	_	_	2	3	7	4	175
	Kochi	3	1	1	-	_	_	2	-	-	1	4	1	1		
Fukuoka	Fukuoka	11	11	1	28	4	_	-	1	_	2	36	34	75		
	Saga	2	2	1	5	-	-	_	-	-	-	6	6		55	136
	Nagasaki	10	7	-	26	7	_	_	_	_	-	33	15			
	Kumamoto	5	5	7	3	1	-	_	-	-	-	11	10	- 111		
	Oita	3	4	1	10	-	_	_	-	_	-	11	11			
Kumamoto	Miyazaki	6	7	2	8	17	_	_	1	_	-	28	29		128	87
	Kagoshima	20	24	1	10	48	-		-	2	-	61	78			
Okinawa	Okinawa	8	7	-	-	-	17	_	-	-	-	17	18	17	18	94
Tota		90	96	24	95	85	17	8	3	2	4	238	248	238	248	96

Table 2 Change in number of entries according to the varieties of single distilled shochu

Raw material	Ri	ce	Ва	rley	Sweet	potato	Awa	mori	Sake	cake	Buck	wheat	Brown	sugar	Ot	her	То	otal
Awards		Compared with previous awards																
	Number of entries	Number of entries																
1st	38	-	16	-	78	-	24	-	24	-	5	-	4	-	15	-	204	-
6th	59	21	47	31	48	▲ 30	24	0	26	2	29	24	6	2	33	18	272	68
9th	69	10	100	53	26	▲ 22	24	0	<u>60</u>	34	<u>31</u>	2	7	1	<u>78</u>	45	395	123
10th	86	17	<u>110</u>	10	37	11	<u>37</u>	13	38	▲ 22	<u>31</u>	0	10	3	<u>78</u>	0	<u>427</u>	32
11th	<u>96</u>	10	105	A 5	48	11	23	▲ 14	25	▲ 13	26	A 5	8	A 2	53	▲ 25	384	▲ 43
16th	55	4 41	76	▲ 29	24	▲ 24	19	A 4	17	▲ 8	21	A 5	<u>11</u>	3	27	▲ 26	250	▲ 134
21st	63	8	70	▲ 6	22	▲ 2	17	▲ 2	27	10	19	▲ 2	4	▲ 7	23	A 4	245	A 5
26th	67	4	71	1	37	15	10	A 7	20	A 7	16	▲ 3	8	4	24	1	253	8
27th	73	6	76	5	45	8	17	7	22	2	22	6	4	A 4	21	▲ 3	280	27
28th	76	3	94	18	69	24	15	A 2	21	1	22	0	<u>11</u>	7	27	6	335	55
29th	63	1 3	84	▲ 10	79	10	30	15	25	4	19	▲ 3	8	▲ 3	29	2	337	2
30th	67	4	91	7	88	9	27	▲ 3	29	4	15	4 4	5	▲ 3	25	4 4	347	10
31st	57	1 0	90	A 1	<u>103</u>	15	28	1	22	A 7	21	6	7	2	26	1	354	7
32nd	51	A 6	83	▲ 7	98	▲ 5	28	0	20	▲ 2	17	A 4	9	2	19	▲ 7	325	▲ 29
33rd	44	▲ 7	77	▲ 6	82	▲ 16	32	4	21	1	14	▲ 3	7	▲ 2	11	▲ 8	288	▲ 37
34th	36	▲ 8	49	▲ 28	69	▲ 13	17	▲ 15	14	▲ 7	5	▲ 9	2	▲ 5	10	▲ 1	202	▲ 86
35th	24	▲ 12	57	8	58	▲ 11	16	1	11	▲ 3	2	▲ 3	2	0	11	1	181	▲ 21
36th	23	1	54	▲ 3	68	10	20	4	14	3	0	▲ 2	3	1	8	▲ 3	190	9
37th	31	8	57	3	53	▲ 15	13	▲ 7	13	▲ 1	2	2	6	3	7	▲ 1	182	▲ 8
38th	21	▲ 10	50	▲ 7	66	13	16	3	6	▲ 7	2	0	2	A 4	4	▲ 3	167	▲ 15
39th	25	4	67	17	74	8	15	1	14	8	3	1	4	2	11	7	213	46
40th	32	7	67	0	88	14	22	7	13	▲ 1	3	0	4	0	7	A 4	236	23
41st	26	A 6	77	10	98	10	18	A 4	13	0	4	1	7	3	5	▲ 2	248	12
42nd	24	A 2	95	18	85	▲ 13	17	1	8	▲ 5	3	1	2	▲ 5	4	▲ 1	238	▲ 10

Note 1: "Compared with previous awards" for 26th, 21st, 16th, 9th and 6th refers to comparisons to the 21st, 16th, 11st, 6th and 1st Awards, respectively. Note 2: Underlined numbers are the highest numbers of entries in the past.

Table 3 Status of exhibits in the 42nd Honkaku Shochu Awards

Varieties of single distilled shochu			Normal products	Special products	Total		
			Number of entries	Number of entries	Number of entries		
	F	Rice	20	4	24		
Barley			62	33	95		
Sweet potato			75	85			
Awamori			10	7	17		
Sake cake			4	4	8		
Buckwheat			3	-	3		
Brown sugar			2	-	2		
	C	Other	4	-	4		
Deta	ail	Kudzu vine	1	-	1		
		Chestunt	1	-	1		
		Sesame	1	-	1		
		Yam	1	-	1		
Total			180	58	238		

Note: "Special products" refers to long-term aging, barrel aging and jar aging.