

Outline of the Annual Japan Sake Awards 2016

May 20, 2016

National Research Institute of Brewing
Japan Sake and Shochu Makers Association

The Annual Japan Sake Awards 2016 were held under the joint auspices of the National Research Institute of Brewing (NRIB) and the Japan Sake and Shochu Makers Association. This year marks the 104th Annual Japan Sake Awards, which were first held in 1911.

For this contest, a nationwide investigation of manufactured *sake* was conducted with the aim of clarifying the current manufacturing technology and trends in order to contribute to the improvement of *sake* quality and to enhance public awareness of *sake*. This is the only one national contest of *sake*, and we believe that these awards contribute to improvements in manufacturing technology and quality of *sake*.

1. Application process

(1) Applicant requirement

Manufacturers who hold a *sake* brewing license and are members of the Japan Sake and Shochu Makers Association

(2) Standard for entry

Sake applied to this contest must be unprocessed *Ginjo-shu* brewed at the manufacturer's own licensed production sites during the brewing year 2015 (from July 2015 until the application deadline of the contest), as stipulated in the "labeling standard for the manufacturing process and quality of *sake*" of the National Tax Agency. Applied *sake* must have a degree of acidity* higher than 1.0 and contain no added aroma compounds.

(3) Number of entries

Limited to one entry per manufacturer.

(4) Entry fee

The entry fee is 16,200 yen (including consumption tax) per item.

*Degree of acidity is volume (mL) of 0.1 N NaOH solution to neutralize 10 mL of *sake* to pH 7.2.

Acidity 1.0 is equal to 0.090 g of lactic acid /100 mL or 0.075 g of tartaric acid/100 mL.

2. Overview of the awards

(1) Number of entries, 854

(2) Schedule of blind tasting

Preliminary judging; 3 days, from April 20 to 22, 2016

Final judging: 2 days; May 10 and 11, 2016

(3) Judging panels

Experts on sensory evaluation of *sake* and appointed by the president of the NRIB from:

Sake manufacturers

Sake specialists from prefectural research centers

Technical officers of the National Tax Agency

Staff of NRIB

(4) Methods of blind tasting

- a) During the preliminary judging, a sensory profile of each *sake* was created by characterizing “aroma” and “taste” and evaluating “total quality” (5-point scale). In the final judging, an overall sensory evaluation was given (3-point scale). For both the preliminary and final judging, entries were grouped based on the concentration of aroma compounds, which was analyzed in advance.
- b) Results of the sensory profile and overall evaluation will be sent to the applicants in the hope that the results might be used to improve *Ginjo-shu* manufacturing technology and storage management in the future.

(5) Results

Prize winners, 413 entries

Gold prize winners (those recognized as the very best among the prize winners), 227 entries

Testimonials are presented to the manufacturers jointly by the presidents of the NRIB and the Japan Sake and Shochu Makers Association. The list of gold prize winning *sake* is shown on a separate sheet.

(6) Tasting event for *sake* manufacturers etc.

Time; Thu. May 26, 2016, 10:00 – 15:00

Place; Higashi Hiroshima Sports Park, Gymnasium

67-1, Taguchi, Saijo-cho, Higashi-hiroshima, Hiroshima

(7) Public Tasting will be held by the Japan Sake and Shochu Makers Association.

<http://www.japansake.or.jp/>

3. Comments on the quality of entries this year is coming soon.