

**Sake WSET Level 1 EXAM 2024 | ACTUAL EXAM WITH
A STUDY GUIDE AND PRACTICE EXAM | ACCURATE
REAL EXAM QUESTIONS AND ANSWERS |
GUARANTEED PASS | LATEST UPDATE | GRADED A**

Japanese name for basic sake - ✓✓ANSW✓✓..Futsu-shu

Color(s), abv, flavors futsu-shu - ✓✓ANSW✓✓..Colorless, pale yellow or green. 15-17%. Slightly sweet, lightly acidic, delicate lactic and fruity flavors

How does brewer slide w or stop koji growth? - ✓✓ANSW✓✓..Moves rice to cooler /coolest part of the room

Where does mold growth take place? - ✓✓ANSW✓✓..Koji room

Aroma and structure characteristics of ginjō and daiginjō - ✓✓ANSW✓✓..Fruity, floral, less acid, umami

4 specialty styles - ✓✓ANSW✓✓..Nama, Nigori, Sparkling, Koshu

Rice, koji, temperature, water, yeast; which 2 have greatest effect on flavor - ✓✓ANSW✓✓..Yeast, fermentation temperature

Lower fermentation temps yield what? - ✓✓ANSW✓✓..Fruity and floral aromas typical of ginjō styles

Higher fermentation temps produce what type of aromas - ✓✓ANSW✓✓..Cereal and lactic

Sake that has not been pasteurized - ✓✓ANSW✓✓..Nama

Junmai means - ✓✓ANSW✓✓..No added alcohol

Honjōzō fermentation temp - ✓✓ANSW✓✓..Warm

Usual spelling of Nama sake - ✓✓ANSW✓✓..Nama-zake

Roughly filtered sake - ✓✓ANSW✓✓..Nigori

Aged sake - ✓✓ANSW✓✓..Koshu

Oak frequently used to age sake T/F - ✓✓ANSW✓✓..F

Structure of Koshu - ✓✓ANSW✓✓..Amber, textured, sweet

Flavors of Koshu - ✓✓ANSW✓✓..Nuts, dried fruit, meat, pickled vegetables

Koshu Storage temperature and storage vessels - ✓✓ANSW✓✓..Broad range x 2

Sake storage temp - ✓✓ANSW✓✓..Cool, refrigerated

Effect of light on sake - ✓✓ANSW✓✓..Damage

Shelf life of sake and name-zake - ✓✓ANSW✓✓..1 year, several months

Store sake bottles upright/side? - ✓✓ANSW✓✓..Uprights

Most Sake stays fresh after opening for x days - ✓✓ANSW✓✓..Two weeks

Ginjō styles of sake stay fresh x days after opening - ✓✓ANSW✓✓..1 week

Oxidation (open too long) in Sake can be seen by - ✓✓ANSW✓✓..Aromas of caramel and toffee, deeper color

Two big aroma categories of Sake - ✓✓ANSW✓✓..Floral/fruity and cereal/lactic

Daiginjō meaning - ✓✓ANSW✓✓..'Big' ginjō

Junmai meaning - ✓✓ANSW✓✓..'Pure rice'; No alcohol added

Two grades of premium sake that have more cereal/lactic aromas, higher acidity and more umami. - ✓✓ANSW✓✓..Junmai, honjōzō

What is responsible for the fruity / floral aromas of ginjō styles? - ✓✓ANSW✓✓..Cooler fermentation temperatures

4 steps of preparing rice - ✓✓ANSW✓✓..Polishing, washing, soaking, steaming

Outer and middle layers of rice grains affect style how? - ✓✓ANSW✓✓..More cereal / lactic notes, more acidity and umami

Using only core of rice grain (almost pure starch) influence style of sake how? - ✓✓ANSW✓✓..Less acidic, less umami. More fruity / floral notes.

Honjōzō and junmai polishing ratio - ✓✓ANSW✓✓..70% of rice grain

Ginjō and junmai ginjō polishing % - ✓✓ANSW✓✓..60% of rice grain

Daiginjō or junmai daiginjō polishing % - ✓✓ANSW✓✓..50 % or less of rice grain

4 stages of preparing the rice grain - ✓✓ANSW✓✓..Polish, wash, soak, steam

4 steps of making Koji - ✓✓ANSW✓✓..Cooling (rice), spreading (mold), initial growth, stopping growth

Aromas of bottle that is too old - ✓✓ANSW✓✓..Caramel, toffee, pickled vegetables

Name for out-of-condition Nama-zake - ✓✓ANSW✓✓..Nama-hine

Nama-hine aromas - ✓✓ANSW✓✓..Malt, meat, rotting vegetables

WHO unit of one drink, in ml ethanol and ml sake - ✓✓ANSW✓✓..12 ml, 75 ml

WHO guidelines M/W - ✓✓ANSW✓✓..W 2 drinks / day, M 3 /day

Try not to exceed X units of alcohol on any one occasion - ✓✓ANSW✓✓..4

WHO recommends to abstain from drinking at least X per week - ✓✓ANSW✓✓..Once

Sake Decanter - ✓✓ANSW✓✓..Tokkuri

Ideal wine glass shape for Sake - ✓✓ANSW✓✓..Small, tulip shaped

Effect of warming a Sake on style - ✓✓ANSW✓✓..More: intense, full-bodied, acidic

Ginjō Sake styles and serving temperatures - ✓✓ANSW✓✓..Should be served chilled, otherwise loose aromas and flavors

Heating Sake has what effect on food pairing - ✓✓ANSW✓✓..Improves pairing with food

Wood box sometimes used for serving sake - ✓✓ANSW✓✓..Masu

Masu effect on sake flavor - ✓✓ANSW✓✓..Negative, wood taints the sake

Chilled definition degrees - ✓✓ANSW✓✓..6-13 deg C

Room temp deg definition - ✓✓ANSW✓✓..15-18 deg C

Warm/ hot definition - ✓✓ANSW✓✓..40-60 deg C

3 styles that can be served hot - ✓✓ANSW✓✓..Futsū-shu, junmai, honjōzō

3 styles mostly served chilled but sometimes warm - ✓✓ANSW✓✓..Ginjō, Koshu, Nigori

Sake carafe - ✓✓ANSW✓✓..Tokkuri

Sake cup - ✓✓ANSW✓✓..O-choko was

1 style of sake only ever served chilled - ✓✓ANSW✓✓..Sparkling

Effect of umami, sugar and Chili in food on the taste of the wine -
✓✓ANSW✓✓..Harder, more drying, bitter, more acidic; less sweet, less fruity.

Effect the of bitterness in food on the taste of a drink - ✓✓ANSW✓✓..Drink tastes more bitter

Effect of sweetness and umami in food on most sakes and why -
✓✓ANSW✓✓.."Negligible" Hmmm. Because Sake is low in both bitterness and acidity, is slightly sweet and not especially fruity.