



# SAKE BREWERS

ASSOCIATION OF N. AMERICA

Brewery & Sake: \_\_\_\_\_

Date: \_\_\_\_\_

Serving Vessel: \_\_\_\_\_ Serving Temperature: \_\_\_\_\_

To complete this form: observe the appearance, aroma, taste, and palate of the sake, paying particular attention to the attributes listed below. Indicate your perception of each attribute by placing a mark along the corresponding horizontal scale. Notes sections are provided for summary remarks, more detailed observations, or for attributes not otherwise included on this form. Each individual should complete one form for each sake being evaluated.

<b>APPEARANCE</b>	colorless	dark gold	notes:
	Color: _____	_____	
clear	opaque		
Clarity: _____	_____		

<b>AROMA</b>	undetectable	moderate	strong	notes:
	Intensity: _____	_____	_____	
	<i>Ginjo-ka</i> : _____	_____	_____	
	Grass: _____	_____	_____	
	Rice/cereal: _____	_____	_____	
	Alcohol: _____	_____	_____	

<b>TASTE</b>	sweet	neutral	dry	notes:
	Sweetness: _____	_____	_____	
	undetectable	moderate	strong	
	Acidity: _____	_____	_____	
	Umami: _____	_____	_____	
	Rice/cereal: _____	_____	_____	
Alcohol: _____	_____	_____		

<b>PALATE</b>	thin	moderate	heavy	notes:
	Body: _____	_____	_____	
	brief	long		
	Finish: _____	_____	_____	
clean	rich			
Complexity: _____	_____	_____		