

Asian Rice Wines

DIFFERENT PLACES. DIFFERENT CULTURES. A SHARED MICROBIAL MAGIC.

Across Asia, rice is transformed into unique fermented beverages using diverse microbial cultures, local ingredients and time-honored traditions.

PEOPLE · RICE · MICROBES · PLACE · FLAVOR



SAME
INGREDIENT.
DIFFERENT
WORLDS.

Rice connects
people, places
and microbes.



	Sake 日本酒 Japan	Makgeolli 막걸리 Korea	Huangjiu 黄酒 China	Mijiu 米酒 China (South)	Sato สาโท Thailand	Rượu nếp Rượu nếp Vietnam	Tapuy Philippines	Brem Indonesia (Java, Bali)	Tuak Indonesia (various)
MAIN RICE (typical)	 Polished sake rice (japonica)	 Japonica or mixed rice	 Japonica (common rice)	 Japonica or glutinous rice	 Glutinous rice (white or black)	 Glutinous rice	 Glutinous rice (often upland rice)	 Glutinous or japonica rice	 Japonica or glutinous rice
STARTER CULTURE	 Koji (Aspergillus oryzae)	 Nuruk (mixed molds, yeasts & bacteria)	 Qu (mixed molds, yeasts & bacteria)	 Jiuqu (various molds & yeasts)	 Loog Pang (mixed molds, yeasts, bacteria, herbs & spices)	 Men lá (traditional herbal starter with molds, yeasts & bacteria)	 Bubod (rice starter with molds, yeasts & bacteria)	 Ragi (mixed molds & yeasts)	 Wild yeasts & bacteria (from environment or previous batches)
KEY MICROBES (reported examples)	Aspergillus oryzae Saccharomyces cerevisiae	Aspergillus spp. Rhizopus spp. Saccharomyces Lactobacillus	Rhizopus spp. Aspergillus spp. Saccharomyces Lactobacillus	Rhizopus spp. Amylomyces spp. Saccharomyces	Rhizopus spp. Mucor spp. Amylomyces spp. Saccharomycopsis Saccharomyces Lactic acid bacteria	Amylomyces spp. Rhizopus spp. Saccharomyces Lactobacillus	Rhizopus spp. Mucor spp. Saccharomyces Lactobacillus	Rhizopus spp. Mucor spp. Saccharomyces	Wild yeasts Lactobacillus Acetobacter
ALCOHOL CONTENT (typical)	13–16%	6–8%	14–20%	8–15%	6–15%	12–20%	5–14%	3–8%	3–8%
FLAVOR PROFILE (general)	Clean, delicate, umami, floral	Creamy, slightly sweet, tangy, fizzy	Rich, malty, caramel, savory	Mild, sweet, ricey, smooth	Fruity, floral, sweet–dry, complex	Fragrant, smooth, sweet, warm	Mild, earthy, slightly sweet, tangy	Sweet, malty, caramel, low alcohol	Tart, fresh, slightly sweet, acidic
NOTES	Highly standardized brewing process.	Often unfiltered, low alcohol, still or sparkling.	One of the oldest rice wines in the world (more than 2,000 years).	Common household fermentation across China.	Deeply rooted in Thai rural culture. Great regional diversity in starters and methods.	Many regional styles (e.g. northern mountains, Red Dao). Often used in rituals and celebrations.	Traditional Cordillera drink from rice terraces. Often naturally fermented.	Traditional Javanese/Balinese rice wine, often sweet and low in alcohol.	Various local traditions across Indonesia and Malaysia (nira from palm or rice).



One grain. Many cultures.
Endless possibilities.

EVE'S FERMENTATION LAB



PEOPLE
Traditions and
communities keep
these knowledge alive.



MICROBES
Invisible allies
transform rice into
flavor and culture.



PLACE
Local ingredients,
climate and time shape
unique expressions.

A MORE
DELICIOUS
TOMORROW.