

The table below outlines a general comparison between the characteristics and tasting profiles of wine and sake



	Wine	Sake
ABV (Alcohol by Volume)	12–15%	14–17% (often diluted to 15%) Slightly higher alcohol content
Body & Texture	Ranges from crisp and light to rich and tannic	Typically smooth, round, and silky
Acidity	High in tartaric and malic acid, gives brightness and structure	Overall lower (despite higher succinic and lactic acid than wine) creating softness and umami
Primary Notes	Fruity, floral, earthy, spicy (vanilla, clove, nutmeg, etc.)	Rice, melon, banana, steamed rice, umami
Sweetness Range	From dry to sweet dessert wines	From karakuchi (dry) to amakuchi (sweet)
Tannin Presence	Especially in red wines	None — smoother palate
Temperature Range	Best served chilled or at room temperature	Enjoyed chilled, room temperature, or warmed (kanzake)