

The table below outlines a comparison of the key ingredients and production method of wine and sake:



	Wine	Sake
Main Ingredient	Grapes (contain natural sugar)	Rice (contains starch)
Fermentation Method	Single fermentation (sugar → alcohol)	Multiple parallel fermentation (starch → sugar → alcohol)
Microorganisms Used	Yeast	Koji mold + yeast
Water Content	Minimal (from grape juice)	Major component (~80%)
Fermentation Period	Several weeks to months	About one month
Aging Period	Varies but higher quality wines require longer aging.	Aside from specialty sake like koshu (aged sake), sake generally does not require aging and is enjoyed fresh within 1-2 years.