

# Porcelain Tokkuri For Sake, Japan, 19th Century, Very Good Condition



#### 220 EUR

Period: 19th century Condition: Bon état Material: Porcelain Diameter: 14 cm

Height: 27 cm - 10,5"

## Description

Japanese tokkuri, antique ceramic, rare and authentic, traditional, decorated and kiln-fired, with a beautiful ivory feldspar glaze. The makers and location names are calligraphed in kanji characters. Three vertical bands of calligraphy. I deliberately leave this bottle in its own juice, it is possible of course to wash it very cleanly! Japanese tokkuri : A tokkuri is a ceramic (or porcelain, glass or bamboo) bottle intended for serving sake, the traditional Japanese rice beer. The shape of the tokkuri is generally that of a bulb with a narrow neck to prevent loss of freshness. The sake is then poured into small ceramic cups called: choko, guinomi, sakazuki, or even wooden masu. Normal signs of use related to age Japan Traditional Japanese manufacturing Early 19th century Japanese cultural object

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Japanese art Calligraphy Arts and crafts Ø 14 cm x Height 27 cmWeight: 1,500 grs##Sake, although sometimes wrongly called Japanese wine by the Japanese themselves, sake, in the strict sense of nihonshu, is a "rice beer". It is spring water in which rice has been steamed and fermented, after saccharification using a mold called koji-kin (??, literally "microbe-yeast". This ascomycete fungus, whose scientific name is Aspergillus flavus var. oryzae, makes it possible to dispense with the malting used for other alcohols. Unlike beer, only a fraction of the sake produced is sparkling. The quality of a sake depends on three essential factors defined by the formula waza-mizu-kome: the know-how (?, waza) of the master brewer. the quality of the water (?, mizu). the quality of the rice (?, kome) and the degree of its polishing. The required proportions are 80% water and 20% rice. FREE SHIPPING FOR FRANCE by colissimo 0EUR / EUR 25 EUR / WORLD 50EUR For further information you can contact me at 06 13 36 09 30 or at winsteinprovence@gmail www.winsteinprovence.com Texts and photos WINSTEIN, rights reserved REF WINSTEIN 1534