



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



220 EUR

Period : 19th century

Condition : Bon état

Material : Porcelain

Diameter : 14 cm - 5,5"

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 dark brown calligraphy. I deliberately leave this bottle in its own juice, it is of course possible to wash it very cleanly! apanese 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 cm Weight: 1500 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
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