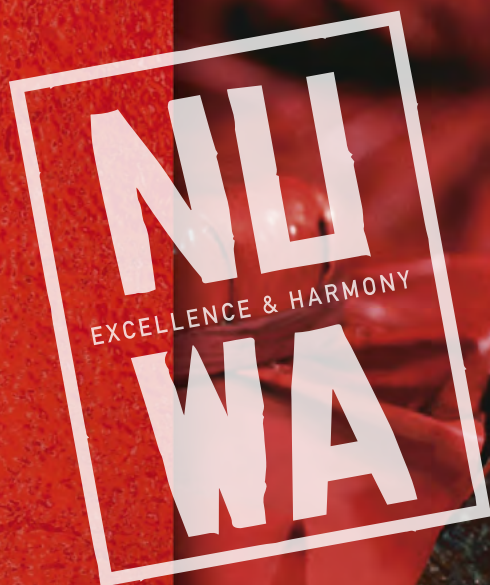
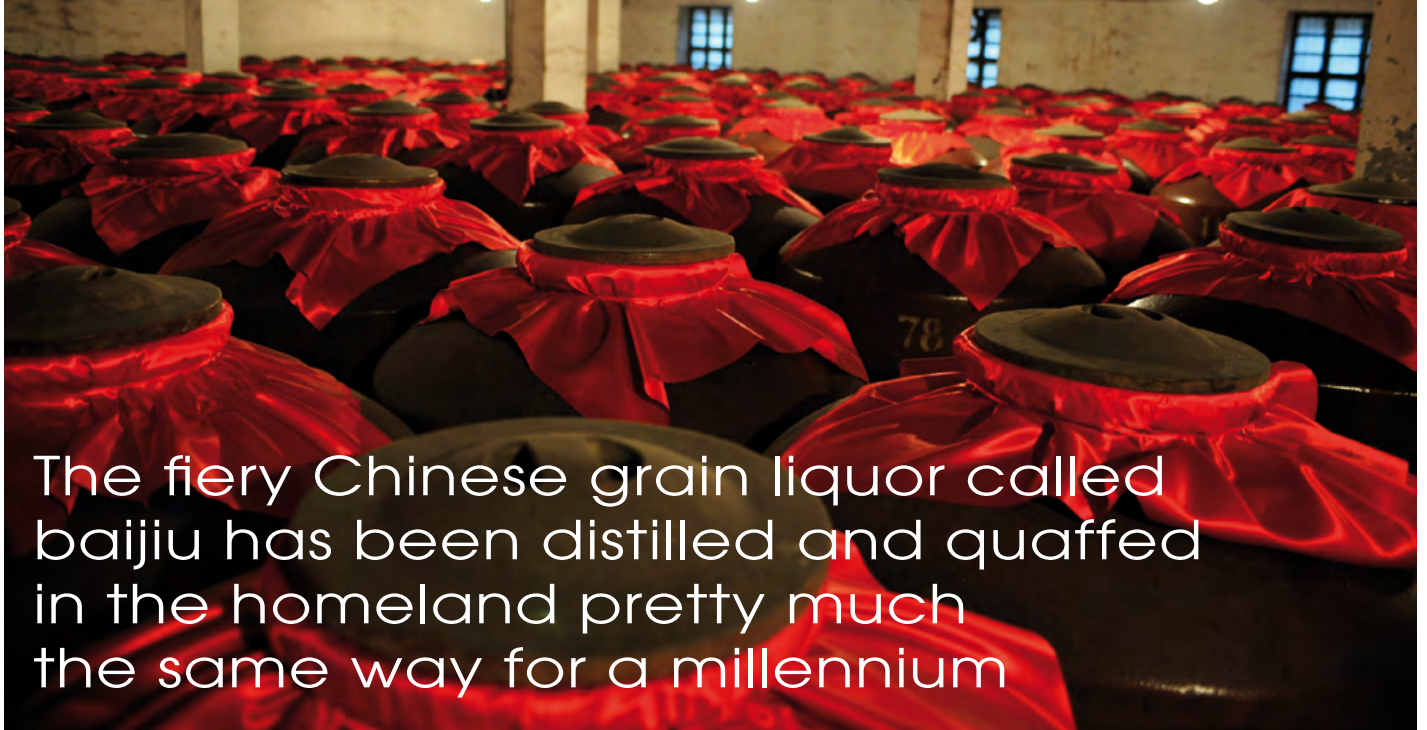


THE ULTIMATE BAIJIU





The fiery Chinese grain liquor called baijiu has been distilled and quaffed in the homeland pretty much the same way for a millennium

Varieties of baijiu, or “white liquor,” are made from sorghum, rice, wheat or corn, and can contain as much as 53 percent alcohol by volume.



Preparation of ingredients:

Sorghum is typically the main ingredient in baijiu although other cereals and plants can be used such as wheat, glutinous rice, peas etc. The ingredients are soaked in water. Sometimes they are steamed, sometimes they are mashed.

There are three main categories of baijiu, grouped by aroma:

1. *“Strong flavour Baijiu”*, embracing the Luzhou Lao Jiao and Wu Liang Ye styles produced in the centre of China,
2. *“Mild Flavour Baijiu”*, known as Fen Jiu, produced in the North Eastern part of the country. NUWA®, produced by Red Star using the Erguotou process meaning removal of the heads and tails during distillation, comes under this category.
3. Lastly, the *“Sauce-aromas”* or Jian flavour Baijies, produced in Southern China, better known as the Maotai style, which boasts an appellation.

Preparation of the “qu”:

The “Qu” (pronounced “choo”) is a very distinctive Chinese invention. It is a mixture of mashed grains, sometimes containing Chinese medicinal herbs, mixed with water. The paste is moulded into bricks or balls which are then stored in warm rooms for a month. During the process, the “Qu” are contaminated by yeast, fungi and bacteria occurring in the atmosphere. The “Qu” acts an inoculation medium for the grain to ferment. But why do this? Because it is essential for the saccharification and fermentation process.

Saccharification:

The harvested grain contains little sugar. However it does contain starch and long chains of simple sugars which have to be saccharified (cut) to release fermentable sugars, the only components which yeast can turn into alcohol during fermentation.

In our distilleries and breweries, saccharification is the result of the malting process (germination) of the grain during which enzymes are produced and/or released to cut the chains of starch.

In the baijiu production process, saccharification occurs by adding powdered “qu” and water to the ingredients. The fungi and bacteria will release the sugar. There is no germination or malting process.

Distillation :

Distillation is carried out in traditional Chinese stills. As it uses a solid alcoholic substance rather than a liquid one, steam has to be passed through the alcoholic mash to vaporise and draw out the alcohol. The alcohol exits the still at 70°.

But for most baijies, the story doesn't end here. Many producers then mix the distillate with the spent grain and fresh ingredients to restart the fermentation and distillation process. This can be repeated several times.

Ageing:

Most producers then store their baijiu in large earthenware urns in an underground cellar or dark room for at least a year or two, sometimes longer. The flavour matures and balances.



Fermentation:

The saccharification and fermentation process are merged.

During fermentation, the released sugars are transformed into alcohol by the yeast occurring in the powdered “Qu”.

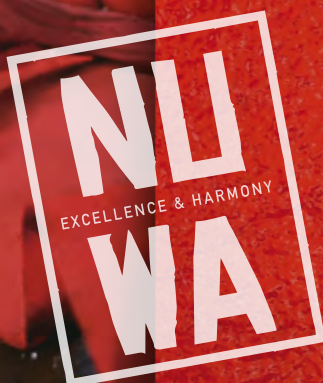
The way in which this fermentation process is accomplished is really what separates one baijiu from another.

The damp grain preparations can be saccharified/fermented in large subterranean mud or stone pits, others in ceramic jars or pottery, that may (NUWA® is) or may not be buried underground. Sometimes fermentation is done in several stages, with some fresh grain and powdered “qu” being added each time. Ultimately, you end up with a mash or pureed alcoholic grains.





Combining traditional craftsmanship with modern technology, NUWA® teases the senses like no other spirit. Its apparent powerfulness belies its softness. It is both near and far, in the past and the present. It is the epitome of its country, so far away, so different and so fascinating, and yet so essential.



www.nuwa-baijiu.com