

Production of Popular Native Wines in the Philippines

by [nobert soloria bermosa](#) on Apr 25, 2008

Native wines produced in the Philippines are all 100% chemical-free because they are all produce in a natural process.

If one day you happen to pay visit in the Philippines, this article will be of help to you especially if you are a native liquor or wine drinker or collector.

Usually if we visit a certain place, we tend to get familiarize first with the kind of foods offered to us. Aside from the foods, the next thing that we get familiar with is the drinks. Food and drinks always go hand in hand.

The following are list of wines locally manufactured in the Philippines. These are 100% chemical-free because they are all produce in natural methods.

“Tapoy” or Rice Wine of Mountain Provinces



Tapoy is similar to the rice wine of Japan called sake. This kind of wine is widely produce in the provinces of Cordilleras, specifically by the Ifugaos, the builder of the world -famous Rice Terraces, by the Igorots, and other ethnic tribes in the Mountain Provinces.

This kind of wine is basically made by soaking raw glutinous rice in hot water for I hour. Drain and steam for 25 minutes and then spread in a tray to let it cool for 2 hours.

The yeast and rice is then combined by hand until blended (as you can see in the picture). The mixture is then transferred in a container covered tightly with a lid and stored in a dry place and allow to ferment for 1 month. Separate the liquid from the remaining rice mixture. The liquid is tapoy or rice wine and the residual is rice mash.

Lambanog: Southern Tagalog Region



Lambanog are commonly popular in Southern Tagalog Region most especially in the provinces of Quezon and Laguna and is available all throughout the country. This wine is produce from coconuts.

Lambanog can be produce using the process of distillation similar to the fractioning in oil refinery. In the distillation factory gallons of “tuba” is pour in a big container where it is heated to a certain degree such that the alcohol content of “tuba” will boil and evaporate. The evaporated alcohol will then be condensed using flowing water at the top of the distillation chamber to liquefy the alcohol in gaseous phase. This liquefied alcohol is already the wine that is extracted from “tuba”. The distillation process usually takes one to two hours to collect gallons of wine and it depends on the amount of heat applied

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Lambanog is 100% natural and does not contain harmful chemicals just like other commercially produced wine and alcohol.

Tuba: Palm Wine

Tuba is a sweet, fresh or mildly fermented sap taken from tapping the young expanded flowers of the coconut. It is popularly known locally as “Jungle wine,” it is also called coconut toddy or palm toddy or simply toddy. Tuba is made through a process of extracting the sap of an unopened coconut bud. The tip of the bud is lopped and the pale juice is allowed to trickles into bamboo containers. A sturdy tree yields about a gallon of liquid daily.

To ferment, the sweetish liquid is stored for one to three days in earthen jars or bottles in modern times. The rust tint of tuba is acquired through the addition of powdered bark. It has a stinging sweet and bittersweet taste. It is said that only tough men can withstand the effect of Tuba that affects men’s senses and sanity. Filipinos consider Tuba as a type of hard drink. Tuba is widely produced from all over the country.

Basi: Ilocos Wine of Ilocos Region



Filipinos were great imbibers of native brews, among them was basi. Considered as the “King of Native Wines”, this particular wine is the pride of Ilocanos of Northern Luzon.

. Basi is a fermented alcoholic beverage made of sugar cane. It has been consumed since pre-Spanish period. Basi is produced by crushing sugarcane and extracting the juice. The juice is boiled in vats and then stored in earthen jars. Once the juice has cooled, flavorings made of ground glutinous rice and duhat (java plum) bark or other fruits or barks is added. The jars are then sealed with banana leaves and allowed to ferment for one to three years. No artificial flavoring or coloring is added. Finally, the beverage is strained and bottled.

The pale red brew is valued as a restorative; as reliever of tired bodies from the day’s work, and as an enlivener of conversations. It is often compared to Chartreuse, the fruit liqueur of France.

A Basi festival is held annually in Nagillian, La Union

Strawberry Wine and Bugnay Wine of Benguet



One of the fastest growing cottage industries in Benguet and gaining much popularity and demand is strawberry and bugnay-wine making. Strawberry farming is suitable to this place because of its cool climate. La Trinidad, which is the capital of Benguet is the location of the so-called “strawberry farm” a favorite tourists attraction, just a few kilometer away from the summer capital of the Philippines, Baguio City.

Bugnay (a local fruit) and strawberry wine-making is done by fermentation.

Let’s have some fun but don’t forget – always drink moderately.

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