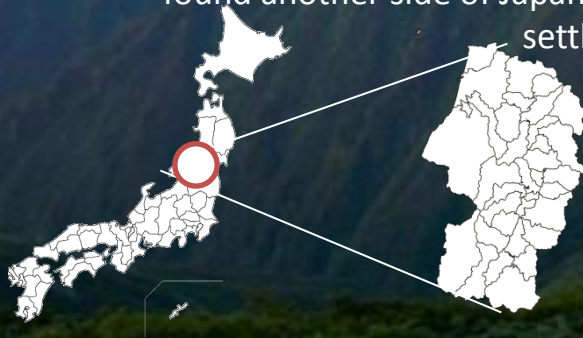


YAMAGATA

Area: 9,323.46km²(9th in Japan)
Population: 1,122,957 [As of October 1st, 2015]

Yamagata Prefecture is situated on the Sea of Japan side of Japan's Tohoku region. Located approximately 300 km north of Tokyo, it can be reached in about three hours via the Yamagata Shinkansen. Yamagata Prefecture is well known for its cherries, accounting for 70% of Japan's national production, and beautiful seasons throughout the year.

The prefecture is blessed with a rich natural setting. It is surrounded by magnificent mountains—namely, Mt. Zao, Mt. Gassan, Mt. Chokai, Mt. Azuma, Mt. Iide, and Mt. Asahi—that are among the “100 Famous Japanese Mountains.” The Mogami River, known affectionately as “Mother River,” flows through the Yonezawa, Yamagata, and Shinjo Basins, which are linked together from the south, and the Shonai Plain. Within this setting can be found another side of Japan, one in which villages, cities, farmlands, and *satoyama* (forests near human settlements) form beautiful patterns and people and nature coexist in harmony.



Official website of Yamagata prefecture

http://www.pref.yamagata.jp/ou/shokokanko/110012/kokusai/english/welcome_to_yamagata.pdf



The Sake of Yamagata



Yamagata prefecture is blessed with a rich natural setting. It is surrounded by magnificent mountains that are among the “100 Famous Japanese Mountains” and the Mogami River, known affectionately as “Mother River” flows through the main areas.

Currently 55 sake breweries, including some that were founded between the end of the Warring States period (1493-1590) and the early Edo period (1603-1868), produce Sake with the rice and water that are gifted in this rich nature. 33 breweries out of 55 export Sake to various countries, leads Yamagata 6th highest recognition in Japan for volumes based on 2014 data.

It is not unusual to hear people say, “Yamagata sake are delicious.” So what makes them so good? There are many reasons. The first is Yamagata’s climate. The prefecture is known for its pure waters flowing from the surrounding mountains, high-quality rice, and severely cold winters, all of which are necessary for the brewing of delicious sake. Moreover, Yamagata has an abundant supply of renowned mineral waters flowing from Mt. Chokai, Mt. Asahi, Mt. Chokai, and other nearby mountains. Each mountain range produces water with its own qualities, and this allows Yamagata to produce a rich variety of highly unique sake.

And lastly, there is the role that Yamagata’s brewers play in producing delicious sake. Almost all who are involved in Yamagata’s sake brewing were born in the prefecture, a characteristic that is quite rare nationally. The devotion and passion of these craftsmen have made Yamagata sake among the very best in Japan.

In 1994, a new brewer’s rice unique to Yamagata Prefecture called “Dewa Sansan” was born after a development process that took 10 years. Then, in 1996, sales of *junmai ginjo-shu* sake made with this rice and affixed with the label “Dewa 33” began. These sake are made by polishing Dewa Sansan to 55% and using all Yamagata-produced ingredients, including original Yamagata yeast and *koji-kin* mold as well as Yamagata water. A shared characteristic of sake sold under the “Dewa 33” label is “softness with a broad taste.” No product can bear the label unless it passes a strict inspection. It symbolizes a unified Yamagata brand that came from brewers’ aspirations to raise their craft to a higher level.

Yamagata Sake Performances in recent years:

Japan Sake Awards

2014 Gold Prize 17 items (The highest recognition in Japan)

2015 Gold Prize 15 items (2nd in Japan)

The Fine Sake Award, Japan

2015 Grand Gold Medal 1 item /Gold Medal 18 items (No.1 in Japan)

2016 Grand Gold Medal 5 items (No.1 in Japan) /Gold Medal 7 items

International Wine Challenge Sake Competition

2008 Champion Sake

Dewazakura Ichiro, Dewazakura Sake Brewery

2014 Trophy 2 items

2015 Great Value

Ginrei Gassan Honjozo, Gassan Sake Brewery

Trophy 1 item

