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GI YAMAGATA
YAMAGATA SAKE. BRINGING HARMONY



about



"GI Yamagata" Certification Mark

The Yamagata Sake Makers Association was certified as a Geographical Indication (GI) by the National Tax Agency in December 2016. GI is a system to protect the name of the production area as intellectual property. Satisfying various standards, such as geographical conditions unique to the production area, manufacturing methods and quality standards, is required for being certified.

The four standards to be certified as GI Yamagata are as below.

- ① The rice and koji (malted rice) used for making sake are domestic only.
- ② The water used for making sake is water obtained in Yamagata Prefecture only.
- ③ Added alcohol should be less than **50%** of the weight of rice containing the rice koji.
- ④ Refined sake produced in Yamagata Prefecture. The entire manufacturing process, including storage and containerization, should be carried out in Yamagata Prefecture.

Although a GI Yamagata certification has been a dream long held by the Yamagata Sake Makers Association, it was never the ultimate goal. We are really hoping that people around the world can drink sake produced in Yamagata and experience its quality, the thoughts of its brewers, and the climate and culture of Yamagata Prefecture. We hope to value the passing on of unique techniques, along with concepts about rice, water, and human resource development, and to continue brewing sake for the next 1,000 years, while aiming for the Yamagata name to be recognized the same as other world-famous alcohol-producing regions such as Burgundy in France and Napa in the United States.

Yamagata Sake Makers Association
Masumi Nakano

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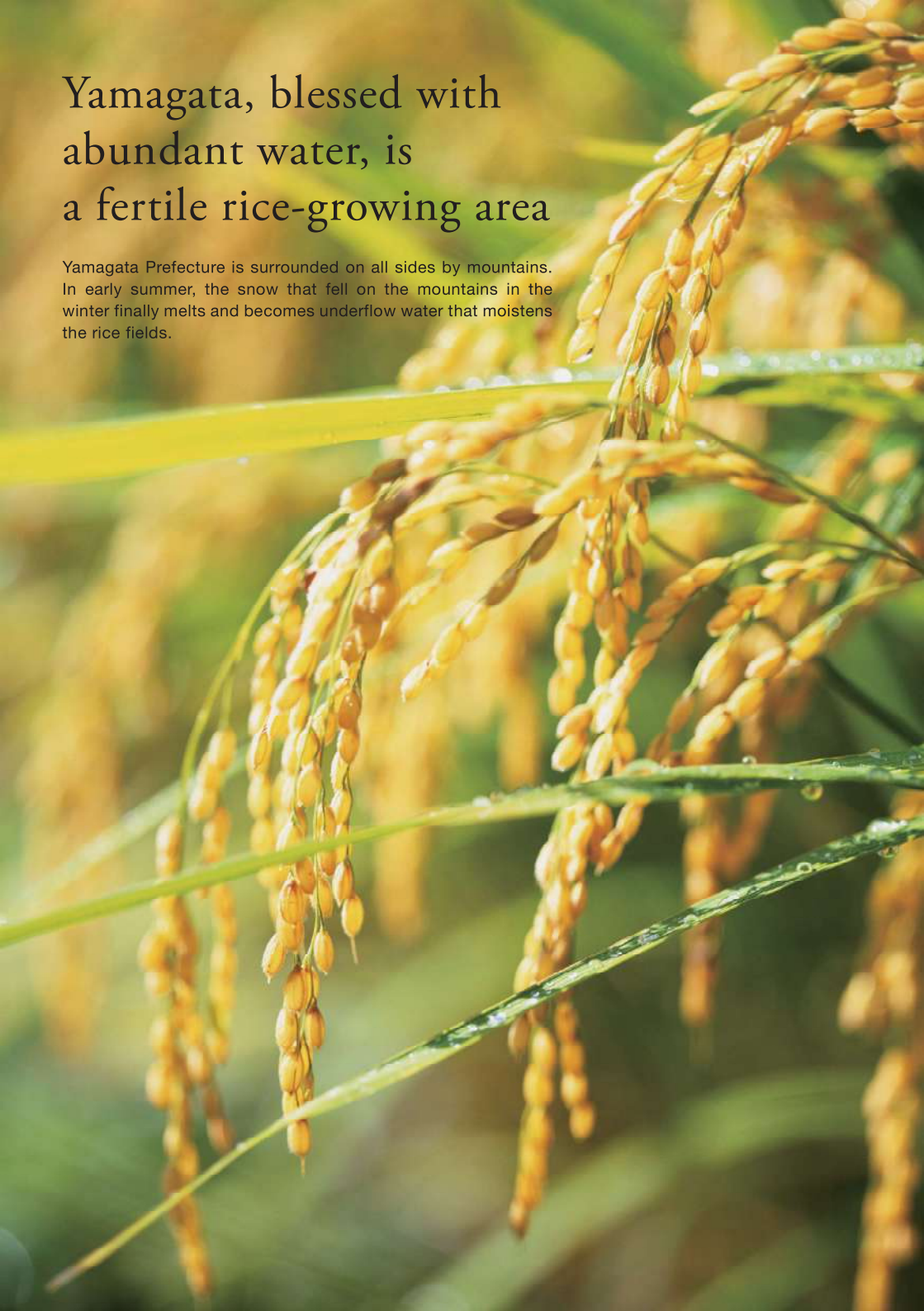
Sake is made in Yamagata, Snow Country

In the Tohoku Region such as Yamagata, where the snow is particularly deeper than other areas of Japan, old lifestyles still remain. One of them is sake brewing.

The brewing process begins in January, the coldest month of the year, when even the moisture in the air freezes.

Yamagata, blessed with abundant water, is a fertile rice-growing area

Yamagata Prefecture is surrounded on all sides by mountains. In early summer, the snow that fell on the mountains in the winter finally melts and becomes underflow water that moistens the rice fields.





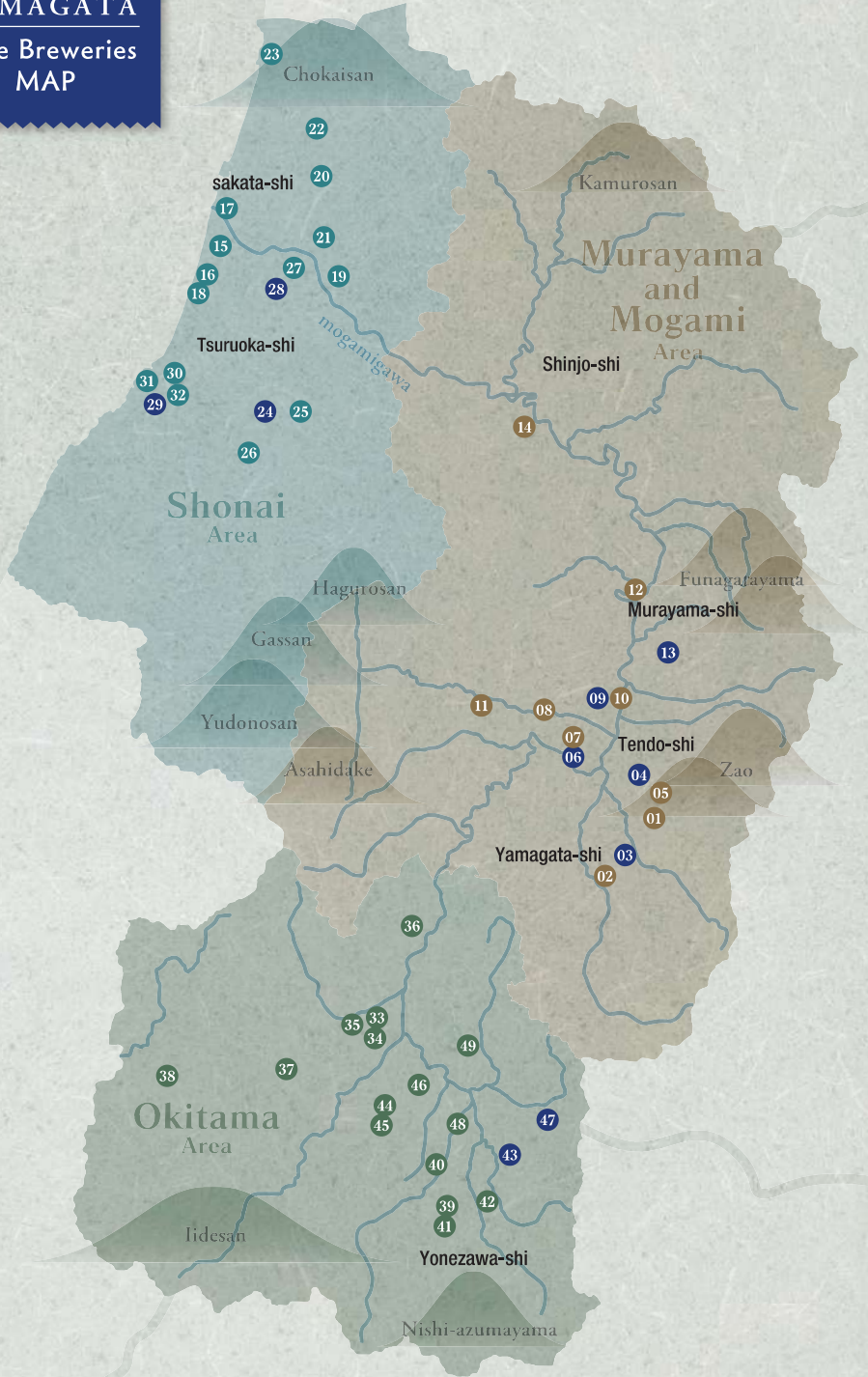
Sake connects travel, food and culture in Yamagata

Yamagata is the only prefecture in Japan with hot springs in every city, town and village. Yamagata's sake is often enjoyed at hot spring inns. Also, sake, having close association with shrines and temples, is at the heart of Yamagata's culture.





YAMAGATA
Sake Breweries
MAP





Murayama and Mogami Area

- 01 KOTOBUKI TORAYA CO., LTD
- 02 Otokoyama Shuzou
- 03 Shuho Sake Brewery Co.,Ltd.
- 04 Dewazakura Sake Brewery
- 05 Mitobe Sake Brewery Co., Ltd.
- 06 Chiyokotobuki Toraya
- 07 furusawa shuzou co. ltd.
- 08 Gassan Sake Brewery Co., Ltd
- 09 Wada Syuzo Limited Partnership
- 10 Asahikawa Shuzo Co., Ltd
- 11 SHITARASYUZOUTEN
- 12 Takagi Sake Brewery Co., Ltd.
- 13 Rokkasen Co., Ltd.
- 14 Koya Sake Brewery Co., Ltd.



Shonai Area

- 15 TOHOKU MEIJYO CO., LTD
- 16 Kikuisami (Co., Ltd.)
- 17 Sakatasyuzou
- 18 ODOBISYONAI CORPORATION
- 19 MATSUYAMASHUZOU
- 20 Fumotoi Shuzo Co., Ltd
- 21 Tatenokawa Shuzo Co., Ltd
- 22 SUGIISAMIWARABIOKA BREWERY LIMITED PARTNERSHIP
- 23 Takahashishuzouten
- 24 Takeno Tsuyu Sakagura
- 25 Kamenoi Shuzo
- 26 oujiman Co, Ltd
- 27 SATO SAJIEMON
- 28 Koikawa Shuzo Co., Ltd.
- 29 WATARAI SAKE BREWING CO., LTD
- 30 KATOH KAHACHIROH SHUZOH
- 31 Eiko Fuji Brewing Company
- 32 Haneda Sake brewing



Okitama Area

- 33 Naganuma
- 34 Suzukisyuzouten Co, Ltd
- 35 TERASHIMA SHUZOU
- 36 Kamogawa sake brewing Corporation
- 37 wakanoi syuzou Co, Ltd
- 38 Nozawasyuzouten Co, Ltd
- 39 Kosaka Shuzo Co., Ltd
- 40 Hamada Co., Ltd
- 41 Kojima Sohonten Co., Ltd
- 42 Shindo Sake Brewery Co., Ltd.
- 43 Kinran Shuzo Co., Ltd.
- 44 TARUHEI BREWING CO., LTD.
- 45 ARASHIYAMASHUZO CO., LTD
- 46 NAKAOKI SAKE BREWERY CO., LTD
- 47 Yonetsuru Shuzo Co., Ltd.
- 48 GOTO Shuzoten Limited Partnership
- 49 Azumanofumoto Shuzo Co., Ltd.