

In 2021, Yamanashi received
Geographical Indication (GI) recognition for sake.
Taste the purity of Yamanashi water.



美酒美県

やまなし



In 2013, Yamanashi received
Geographical Indication (GI) recognition for wine.
Taste the quality of Yamanashi grapes.



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The secret to a good alcoholic beverage, is nature rich in beauty



What are the “GI” Marks that distinguish superior production regions?

Have you ever heard of the Geographical Indication (GI) Marks for alcoholic beverages? In an effort to protect local alcohol brands, the GI recognitions started in 1994. Upon being approved by the Commissioner of the National Tax Agency in Japan, regions are allowed to advertise their products with a GI Mark, which is a registered symbol that promotes the name of the geographical region the product was made in. In order to qualify for a GI Mark, the product must be produced in the approved geographical region, and meet superior quality standards. GI Marks indicate a region’s commitment to product quality through effective use of the local climate, environment, and traditional production techniques.

A first-ever for Japan! Recognitions for both wine and Japanese sake

In 2013, Yamanashi received its own GI Mark from Japan’s National Tax Agency—a first for wine in Japan. Then, in 2021, Yamanashi was recognized with yet another GI Mark for its Japanese sake. This is the first time in history for a single prefecture to be awarded with GI Marks for two types of alcoholic beverages. The delicious taste of Yamanashi’s alcohol stems from its abundance of sunshine, enriching climate, and famous mountain water. That describes the beautiful nature that alcoholic beverages from Yamanashi are made from. This pamphlet will take you on a journey unveiling the secrets behind Yamanashi’s treasure trove of fine wines and sake.

ワイン

WINE

Blessed by the environment, 100% Yamanashi-grown grapes

The grapes that go into making wines that have a “Yamanashi” GI Mark are produced 100% within the prefecture. Only after undergoing strict sensory tests are wines allowed to advertise the “Yamanashi” GI Mark. Being surrounded by large mountains, like Mt. Fuji and the Southern Alps, helps Yamanashi Prefecture stay protected from heavy rainfall and typhoons during the rainy season. Also, the difference between daytime and morning/evening temperatures is especially high. This type of environment is perfect for grapes. The prefecture’s relatively long daylight hours attribute to the delicious flavor and ripeness of the fruit. The varieties being grown include, Japan’s very own “Koshu” grapes which are used for white wines, and the “Muscat Bailey A” grapes for red wines. European vinifera grapes are used for the “Chardonnay” and “Merlot” wine varieties. In the Kofu Basin, remarkably unique grapes are being grown in areas where you can feel the various terroir.

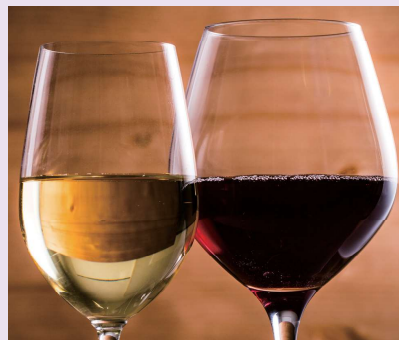


A wide selection of wines to choose from Perfect pairings for Japanese cuisine & seafood

Yamanashi wines manage to maintain a balanced flavor while preserving the natural grape aroma. White wines made from the “Koshu” grape variety go well with meals without overpowering them, thanks to their rich aroma and mild taste. Koshu wines are also low in iron, which helps reduce the fishy smell of seafood—making them a good match for both seafood and other Japanese dishes. Wines made from the vivid, reddish purple-colored “Muscat Bailey A” are characterized by their delightful fragrance and pleasant astringency. In addition to western-style dishes and meats, these wines also go well with dishes that use soy sauce and mirin. In terms of chicken, “Koshu” wines go best with salty fried chicken, whereas “Muscat Bailey A” is a better match for chicken dishes served with sauce. With so many different combinations to explore, you should definitely give the wines from Yamanashi a taste.

150 years of winemaking World-renowned flavor diversity

As the birthplace of Japanese wine, Yamanashi boasts a winemaking history dating back over 150 years. Ever since government-backed research to improve varieties and production techniques started in the Meiji era, the entire region has been focused on producing high-quality wines. Now, the prefecture is home to around 90 of the national top wineries, accounting for about 30% of Japan’s overall wine production. Koshu wines are made using a variety of techniques, including “sur lie,” where fermentation is followed by contact with an orifice to bring out the flavor of the grapes, and “orange wine,” where the red wine technique is used with white grapes. Thanks to the winemakers and their efforts, a wide variety of world-renowned wines have come from Yamanashi, with many winning gold medals in prestigious competitions overseas.

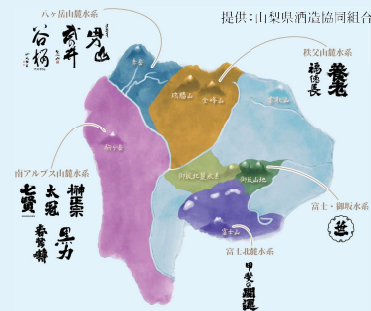


日本酒

SAKE

Refined to perfection in the mountains Using the purest water from 6 water systems

Surrounded by tall mountain peaks, clear water flows throughout Yamanashi. Japanese sake with a “Yamanashi” GI Mark is characterized by the water that was used during the brewing process, coming from select water systems only. The water comes from the following six water systems: the foothills of Southern Alps, Yatsugatake Mountains, and Mt. Chichibu, in addition to the northern foothills of Mt. Fuji, Fuji-Misaka, and Misaka. The rain and snow that fall on these mountains penetrates deep underground, while moistening the forests it passes through. Over an extended period of time, it gets filtered by granite, basalt, andesite, and other strata, transforming it into subsoil water with just the right amount of minerals. This water is crucial to both the sake production process (requiring large amounts of water) and the daily lives of the Yamanashi people. Carefully refined by the power of nature, Yamanashi’s water is the secret behind its great-tasting sake.



Traditional winter brewing technique, “Kanzukuri” Yamanashi’s renowned sake is a product of its severe winters & soft water

The traditional technique of brewing sake during the winter months, or “Kanzukuri”, is a technique used in Yamanashi’s sake breweries that has been passed down over many generations. Unwanted bacterial growth among the microorganisms used during fermentation can severely hinder the brewing process, so it is carried out during the cooler months (October through March). This is considered the ideal brewing period, because the midwinter months in Yamanashi have long spells of below-freezing temperatures that help to minimize the risk of bacterial growth. Also, the mountain-refined water in Yamanashi is soft water which is relatively low in the minerals that contribute to yeast-growth. As a result, the fermentation process can progress at a slower pace. Enveloped in majestic nature and clear air, the Japanese sake brewing process is carefully carried out by the “Toji” (master brewers) to produce a pure, clean taste unique to Yamanashi.

A pure, clean taste Additional pairings for salty dishes

Yamanashi’s Japanese sake has a gentle, clean taste, fruity aroma and a good amount of richness and “umami” (savoryness), making it a perfect addition to any salty dish. The reason for this can be traced back to Yamanashi’s history in dietary culture. Once known as “Kai Province,” Yamanashi is historically known for its preference for fermented seasonings such as miso, in addition to salted and dried, non-perishable foods. Dishes like “Houtou” noodles and “Awabi no Nigai” (boiled abalone) are still considered local delicacies to this very day. By the Edo period, sake breweries had sprung up all over the prefecture, brewing sake famous for a gentle flavor that goes well with these types of dishes. What foods do you want to try pairing with Yamanashi’s Japanese sake?

