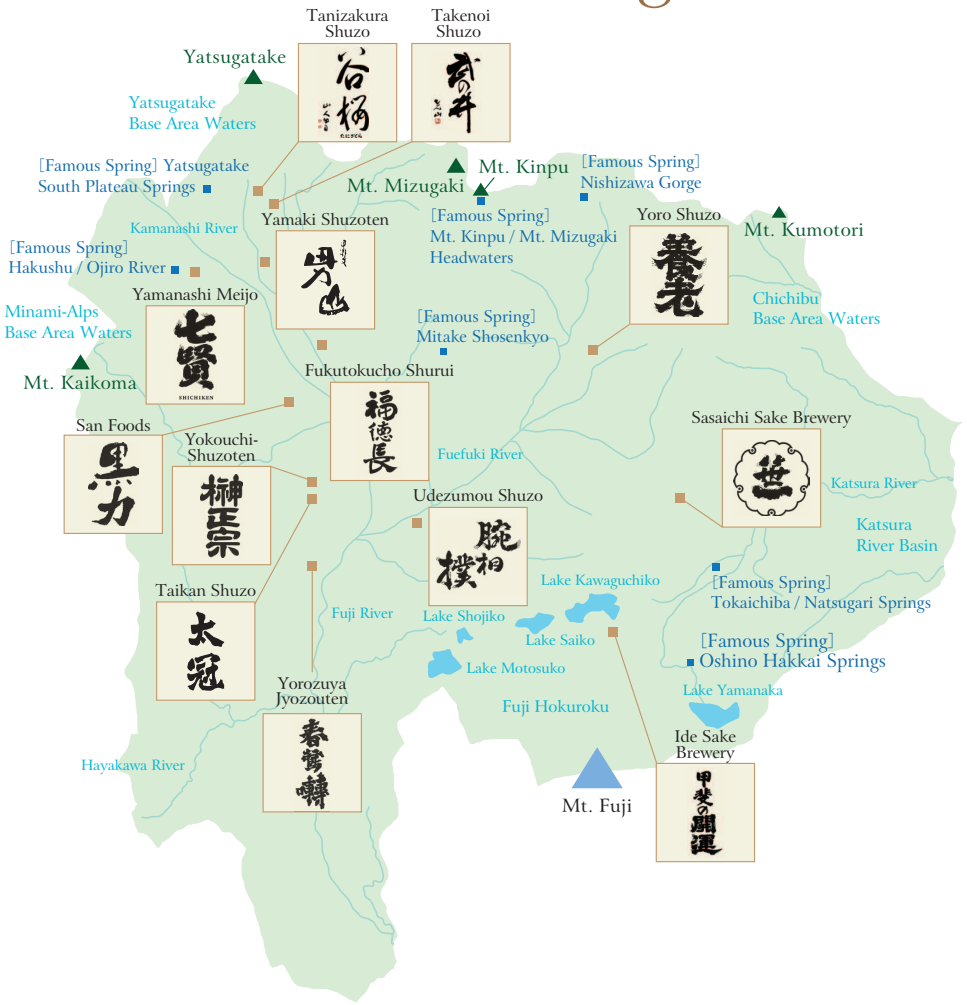
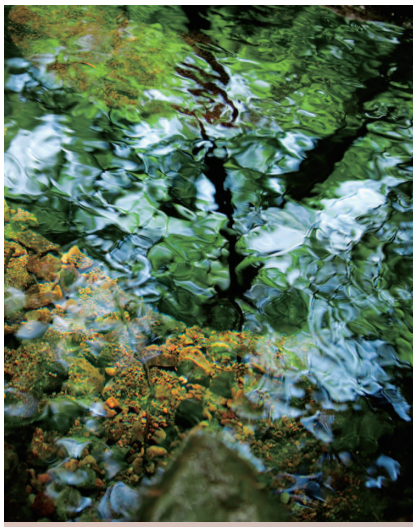
KOSHU PRIDE
YAMANASHI・JAPAN

山梨県
Yamanashi Prefect.

SAKE

Good water means good sake.





Yamanashi: Japan's largest producer of mineral water

As a prefecture with many mountains, including the world heritage site Mt. Fuji, Yatsugatake, Minami-Alps, and Okuchichibu groups, Yamanashi is famed for its excellent water. A majority (40%) of Japan's mineral water is produced here, and its springs are consistently ranked amongst Japan's finest. The rain and snow that fall on its many mountains are slowly refined through their rich nature, creating springs with varied characteristics.

Yamanashi's many sake breweries use these characteristics, combining tradition and cutting-edge techniques to produce their sake. Sake is around 80% water by volume, so the effect of water on a sake's taste or mouthfeel cannot be understated. Naturally, Yamanashi has famous brands of sake. The taste of these carefully prepared sakes and their special spring water is a tribute to the lush nature of Yamanashi.

TOPICS#1

Rich water from mountain springs

Fuji's water is basalt-filtered and enriched with vanadium

Yamanashi's clean and clear water is a gift from its outstanding mountains. It's believed that good mineral water comes from volcanoes with granite layers. Yamanashi possesses both. 1,000 meters up the Yatsugatake mountains, you can find high-resurgence groups of springs that have passed through deep layers. The granite of Mt. Kaikoma in the Minami-Alps range gleams as the emerald-hued Ojiro River runs down it, and is given an emerald hue, making for fantastic scenery. Yamanashi also features the Nishizawa and Shosenkyo Gorges and other beautiful valleys. Yamanashi's plentiful waters create more than delicious drinking water and products-- they create beautiful scenery that delight people in all seasons.

TOPICS#2

The spirit and art that go into sake brewing

The sharp senses of brewers and the sake that demands it

Sake is made by fermenting water, rice, and koji mold together. Only the polished core of rice is used. The rice is rinsed, soaked, and steamed to make it easier for the koji to process in the next inoculation step. For the fermentation step, a yeast mash is produced and added into the tank with the inoculated rice, additional koji and water. The fermented result is separated into "moromi" sake mash, sake, and sake lees. Depending on sake variety and the brewer's discretion, the mash is then processed through sediment removal, filtering, pasteurization, and/or other methods. It's hard to sum up sake brewing given the complex and subtle adjustments brewers make. That's why the key to sake's flavor is in the brewer's passion and skills.

TOPICS#3

New flourishes for sake adopted from wine

Toast with a glass of sparkling sake!

Ambitious brewers seeking to bring new life to Yamanashi sake have created a sparkling sake. This sparkling sake is made from secondary fermentation in the bottle i.e. traditional method from Champagne region in France.
This kind of synergy was made possible through research efforts in Yamanashi, which has a long history of wine-making.
Secondary fermentation involves trapping natural CO_2 from the effect of yeast in the bottle, and produces fine, lasting bubbles, and rich, refined flavors.

TOPICS#4

Yamanashi sake draws out and enhances flavors in food

Enjoy the combination of Yamanashi's sake and ingredients

Sake can be described with five flavors: sweetness, tartness, dryness, bitterness, and depth. This is to say, sake can possess a ratio of all these flavors. One of the most enjoyable parts of sake is finding a variety that perfectly compliments a meal. Experts have found that Yatsugatake water produces dry sake, Minami-Alps water gives us balanced sake, and Fuji Hokuroku water gives us dry sake, but with a refreshing aftertaste. Yamanashi may have few individual breweries, but each has their own well-defined flavors. In recent years, even as old traditions are passed down, the results of new experiments have been unveiled. Why not choose one of Yamanashi's sake vareties and find a delicious pairing of your own?