

the Showa era (1984). 59JO "Gokujo" is the group these five men formed, who are partners as much as rivals.

The name is a combination of their birth year and the Japanese word 極上 meaning "something that is the best of its kind." And thusly so, they persevere in their goal to brew alcohol of the highest quality and shape the future of sake.

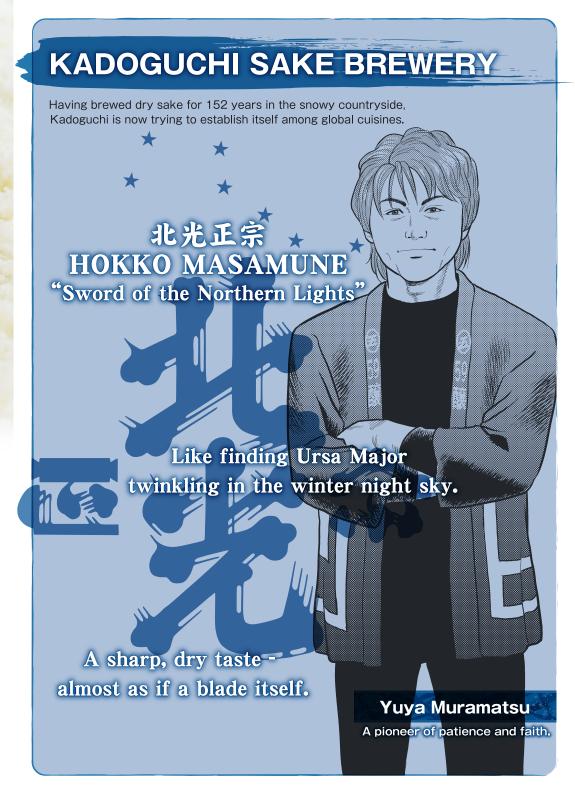
Sakedou & Nagano

Located in the mountainous area of central Japan, Nagano prefecture's climate is comparable to that of Europe's, Mountains at an elevation of 3,000m provide the snowfall which, come spring, melts into the clear streams used to water the fields and lave the foundation for the people's bountiful lives.

Currently, in Nagano alone, there are 80 sake breweries, this number puts the prefecture in second out of 47.

The sake made in Nagano begins with crystal clear water that provides the plentiful rice harvests. What begins with nature's blessing ends with a product made by human hands.

Simple living and a culture intertwined with the four distinct seasons are what fostered the good nature of SAKEDOU, Nagano's history of food culture diversification and alcohol brewing techniques has resulted in sake representing the local culture that you are able to enjoy.



MARUSE SAKE BREWERY

For the past 151 years, Maruse has made a name for itself with its distinctive sweetness.



勢正宗 IKIOI MASAMUNE "Spirit Blade"

Like koi drifting through a pond in a Japanese garden.

Refreshing, with a well-rounded sweetness.

Shinji Seki

An artist exuding sense and originality.

NISHI-IIDA SAKE BREWERY

Established more than 150 years ago, Nishi-lida instills the essence of flowers in their elegant sake.



Almost as if you're in an English garden - the vivid lush roses as natural as the wild.

Experience the gentleflavors of hills and fields.



Kazumoto lida

A contender opening the way to new sake culture.

