

Tuesday, April 11, 2023

Results of Hokkaido Sake Awards 2022

Sapporo Regional Taxation Bureau

1. Overview

With the aim of improving the sake-brewing craft, the Sapporo Regional Taxation Bureau hosted *Shinshu Kanpyokai* (the Hokkaido Sake Awards) contest to evaluate the quality of sake made during the 2022 brewing year (July 2022–June 2023) in a competition of manufacturing technology, and announced the examination results today.

Entries to the Hokkaido Sake Awards comprised 103 sakes from 15 sake breweries in Hokkaido, and were evaluated by a quality examination jury of 20 members.

As a result, 12 entries from 5 breweries won the Gold Prize for *Dosanmai ginjo-shu*, 4 entries from 2 breweries won the Gold Prize for *Ginjo-shu*, and 7 entries from 5 breweries won the Gold Prize for *Junmai-shu*.

*Please refer to the 2022 Sake Awards Notice (Excerpt) for details on the purpose of holding the event.

Entry Category	Winners ^{*1}		Totals ^{*1}	
	Winning Breweries	Winning Entries	Entrants	Entries ^{*2}
<i>Dosanmai ginjo-shu</i>	5 (5)	12 (10)	14 (14)	42 (43)
<i>Ginjo-shu</i>	2 (2)	4 (3)	5 (5)	19 (16)
<i>Junmai-shu</i>	5 (6)	7 (6)	13 (15)	35 (37)
<i>Keiseimai gokumi-shu</i> ^{*3}	-	-	6 (7)	7 (10)

*1 Entry status of the previous brewing year is shown in parentheses.

*2 Up to four entries per brewer allowed.

*3 Gold prize is not awarded in this category.

2. Gold Prize Breweries

The following manufacturers won Gold Prizes (Tax Office order).

Entry Category	Tax Office	Manufacturer Name	Representative Label
<i>Dosanmai ginjo-shu</i>	Asahikawa-naka	GODOSHUSEI CORPORATION ASAHIKAWA FACTORY JCN 8010001083622	TAISETU NO KURA
	Asahikawa-naka	TAKASAGOSHUZO CO., LTD. JCN 5450001001823	KOKUSHIMUSO
	Asahikawa-higashi	OTOKOYAMA CO., LTD. JCN 2450001000712	OTOKOYAMA
	Asahikawa-higashi	KAMIKAWA TAISETSU SAKE BREWERY CORPORATION RYOKKYUGURA JCN 3190001015777	KAMIKAWATAISETSU
	Kushiro	FUKUTSUKASASHUZO CO., LTD. JCN 8460001001415	FUKUTSUKASA
<i>Ginjo-shu</i>	Asahikawa-naka	TAKASAGOSHUZO CO., LTD. JCN 5450001001823	KOKUSHIMUSO
	Rumoi	KUNIMARESHUZO INC. JCN 5450001009222	KUNIMARE
<i>Junmai-shu</i>	Hakodate	KAMIKAWA TAISETSU SAKE BREWERY CORPORATION GORYOUNOKURA JCN 3190001015777	GORYOU
	Hakodate	HAKODATE JOZO CO.,LTD. JCN1260002034003	GOHHOU
	Asahikawa-higashi	KAMIKAWA TAISETSU SAKE BREWERY CORPORATION RYOKKYUGURA JCN 3190001015777	KAMIKAWATAISETSU
	Asahikawa-higashi	MICHIZAKURA SHUZO INC. JCN 1200001023920	MICHIZAKURA
	Kucchan	NISEKOSHUZO CO., LTD. JCN 3430002057125	NISEKO

* JCN:Japan Corporate Number

3. Quality of Sake Entries

(1) *Dosanmai ginjo-shu*

Ginjo-shu entries were made with three brew-suited *Hokkaido* rice varieties *Ginpu*, *Suisei*, and *Kitashizuku*. Also, *Ginjo-shu* entries were made with *Yamadanishiki* from *Hokkaido*.

(2) *Ginjo-shu*

The *ginjo-shu* entries were made with the *Yamadanishiki* from *Honshu* varietal for brewing rice.

(3) *Junmai-shu*

Some *junmai-shu* entries were made with *Honshu* rice varieties for brewing rice, such as *Omachi* and *Gohyakumangoku*, while many entries were made with *Hokkaido* rice varieties, like *Ginpu*, *Suisei*, and *Kitashizuku*.

(4) *Keiseimai gokumi-shu*

This category is 3rd year. 7 sakes were entried and that indicates high interest in this category. Many entries were made with Hokkaido rice varietals.

Reference

2022Sake Awards Notice (Excerpt)

1. Purpose

The Hokkaido Sake Awards evaluate the quality of sake made during the 2021 brewing year. Based on the results of the evaluations, manufacturers recognized as having outstanding sake-making craft are commended to promote advancement and progress in the sake-making craft, drive quality improvement of sake within the region, and consequently contribute to the development of the alcoholic beverage industry.

2. Dates and Venues

(1) Quality Examinations

Date: March 16, 2023(Thu.) ~ March 17, 2023(Fri.)

Venue: Office of Analysis and Brewing Technology, Sapporo Common Government Building No. 2

(2) Manufacturing Technology Workshop

Date: April 11, 2023(Tue.)

Venue: Conference room in the 8th floor, Sapporo Common Government Building No. 2

3. Entry Categories

There are four entry categories: *Dosanmai ginjo-shu*, *Ginjo-shu*, *Junmai-shu* and *Keiseimai gokumi-shu*.

(1) *Dosanmai ginjo-shu*

Entries that can be labeled as *daiginjo-shu* or *junmai-daiginjo-shu* under the labeling standards for the manufacturing process and quality of sake, manufactured from 100% Hokkaido rice.

(2) *Ginjo-shu*

Entries that can be labeled as *daiginjo-shu* or *junmai-daiginjo-shu* under the labeling standards for the manufacturing process and quality of sake (excluding items meeting the description of (1) above).

(3) *Junmai-shu*

Entries that can be labeled as *junmai-shu* under the labeling standards for the manufacturing process and quality of sake with a *Seimai-buai* (rice-polishing ratio) of 55% or greater.

(4) *Keiseimai gokumi-shu*

Entries that can be decided as *Japanese sake* under Japanese Liquor Tax Law with a *Seimai-buai* (rice-polishing ratio) of 75% or greater.

* Gold prize is not awarded in the category, *Keiseimai gokumi-shu*.

* Refer to Attachment 1 regarding the labeling standards for the manufacturing process and quality of sake.

* Refer to Attachment 2 for the manufacturing status of *ginjo-shu* and *junmai-shu*, etc.

4. Quality Examinations

(1) Jury

Staff members at sake-making instructional institutions, personnel at sake brewing facilities with manufacturing knowledge and sensory evaluation experience for alcoholic beverages and with three or more years of experience in technical instruction or sake manufacturing procedures, comparable individuals requested by the Director of the Office of Analysis and Brewing Technology, and technical officers.

* Refer to Attachment 3 for the jury members.

(2) Quality Examination Items and Methods

Quality examinations are conducted by entry category for a comprehensive evaluation of taste (scaled score) and flavor characteristics (profile).

(3) Comprehensive Evaluation Standards

Respective jury members make evaluations based on their respective wealth of manufacturing technology knowledge and experience in evaluation.

a. *Dosanmai ginjo-shu* and *Ginjo-shu* categories

Evaluation of superiority in characteristic *ginjo-shu* flavor and clarity

b. *Junmai-shu* category

Evaluation of superiority in characteristic *junmai-shu* flavor and clarity

5. Presentation of Award Certificates

After compilation of the results of the comprehensive evaluation for *Dosanmai ginjo-shu*, *Ginjo-shu*, and *Junmai-shu* categories, the entries finishing in the upper rankings (approximately 40% of entrants) shall be commended as Gold Prize winners, whose manufacturers will be presented with award certificates.

6. Manufacturing Technology Workshop

The manufacturing technology workshop is held to allow entrants to mutually evaluate and study all of the entries, which are fully laid out.

Participants are associates of the sake manufacturing industry (minors under 20 years old are excluded).

Gold Prize winners will be denoted with a gold tag on their bottle.

Labeling Standards for the Manufacturing Process and Quality of Sake (Overview)

National Tax Agency Notice No. 8, November 22, 1989

○ Labeling *Tokutei meisho* (specific designations) of sake

Tokutei meisho of sake refer to *ginjo-shu*, *junmai-shu*, and *honjozo-shu*, and may be so labeled as long as they meet the prescribed requirements.

Tokutei meisho is classed in eight different classifications according to ingredients, manufacture method, etc.

<i>Tokutei meisho</i>	Ingredients Used	<i>Seimai-buai</i>	Ratio of <i>koji</i> rice	Other features, including flavor
<i>Ginjo-shu</i>	Rice, <i>koji</i> , <i>Jozo-alcohol</i>	Up to 60%	15% or more	<i>Ginjo-zukuri</i> method, characteristic flavor, high clarity
<i>Daiginjo-shu</i>	Rice, <i>koji</i> , <i>Jozo-alcohol</i>	Up to 50%	15% or more	<i>Ginjo-zukuri</i> method, characteristic flavor, best clarity
<i>Junmai-shu</i>	Rice, <i>koji</i>	--	15% or more	Good flavor, high clarity
<i>Junmai-ginjo-shu</i>	Rice, <i>koji</i>	Up to 60%	15% or more	<i>Ginjo-zukuri</i> method, characteristic flavor, high clarity
<i>Junmai-daiginjo-shu</i>	Rice, <i>koji</i>	Up to 50%	15% or more	<i>Ginjo-zukuri</i> method, characteristic flavor, best clarity
<i>Tokubetsu-junmai-shu</i>	Rice, <i>koji</i>	Up to 60%, or specially processed	15% or more	Good flavor, best clarity
<i>Honjozo-shu</i>	Rice, <i>koji</i> , <i>Jozo-alcohol</i>	Up to 70%	15% or more	Good flavor, high clarity
<i>Tokubetsu-honjozo-shu</i>	Rice, <i>koji</i> , <i>Jozo-alcohol</i>	Up to 60%, or specially processed	15% or more	Good flavor, best clarity

Attachment 2

Manufacture Status of *Ginjo-shu* and *Junmai-shu* in 2021 Brewing Year

During the 2021 brewing year (July 1, 2021 – June 30, 2022), the manufactured volumes of *ginjo-shu* and *junmai-shu* (20% ABV equivalent) in Hokkaido were as follows:

Category	Hokkaido (kl)	Japan (kl)
All Sake	2,840 (100.0)	300,913 (100.0)
<i>Ginjo-shu</i>	82 (2.9)	16,870 (5.6)
<i>Junmai Ginjo-shu</i>	469 (16.5)	47,071 (15.6)
<i>Junmai-shu</i>	1,051 (37.0)	47,636 (15.8)

* The figures in parentheses are percentages relative to all sake.

Attachment 3

Hokkaido Sake Awards 2022 Quality Examination Jury (Honorifics omitted)

Name	Affiliation
HIGASHIYA Hiroki	HAKODATE JOZO CO., LTD. JCN1260002034003
TAKANO Atsuo	KANEITANAKASHUZO CO., LTD. JCN2430001049842
NARA Daisuke	
TAKITA Kuniyoshi	GODOSHUSEI CORPORATION ASAHIKAWA FACTORY JCN8010001083622
INOUE Nobuaki	
MORIMOTO Yoshihisa	TAKASAGOSHUZO CO., LTD. JCN5450001001823
KITAMURA Hidefumi	OTOKOYAMA CO., LTD. JCN2450001000712
TANAKA Daisuke	
KOIWA Ryuichi	KAMIKAWA TAISETSU SAKE BREWERY CORPORATION RYOKKYUGURA JCN3190001015777
YANASE Kazuma	FUKUTSUKASASHUZO CO., LTD. JCN8460001001415
WAKAYAMA Kenichiro	KAMIKAWA TAISETSU SAKE BREWERY CORPORATION HEKIUNGURA JCN3190001015777
MINAMI Shuji	KOBAYASHISHUZO CO., LTD. JCN5430001047281
IWAO Katsumi	
SUGANO Yusuke	KUNIMARESHUZO INC. JCN5450001009222
MUROOKA Kazuhiro	KINTEKISHUZO CO., LTD. JCN3430001048240
MIZUGUCHI Wataru	NISEKOSHUZO CO., LTD. JCN3430002057125
TOMINAGA Kazuya	HOKKAIDO RESEARCH ORGANIZATION FOOD PROCESSING RESEARCH CENTER JCN6430005006258
ITO Shinichi	NATIONAL RESEARCH INSTITUTE OF BREWING JCN3240005003987
MATSUMOTO Ken	OFFICE OF ANALYSIS AND BREWING TECHNOLOGY, SAPPORO REGIONAL TAXATION BUREAU JCN7000012050002
KITAYAMA Yoshitaka	

* JCN:Japan Corporate Number