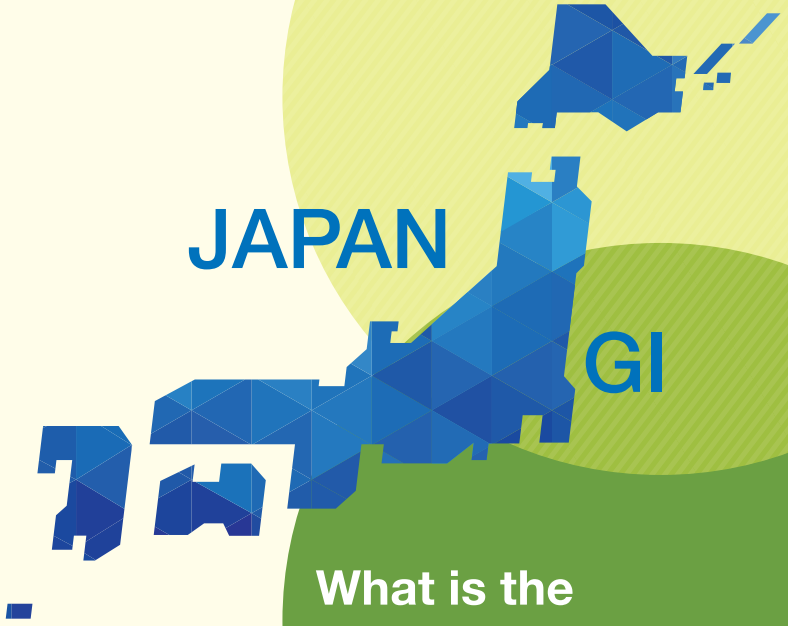
Japan. "Kampai" to the world.



What is the Geographical Indications (GI) for Liquor Products in Japan?



National Tax Agency of JAPAN

Published in March 2023

National Tax Agency of JAPAN Japan Corporate Number：7000012050002

What is the Geographical Indications (GIs) for Liquor Products?

Probably, many of you know that when the sign of “Champagne” for a liquor product, for example, it must be produced within the specified area, and it must meet prescribed production standards and quality requirements.

Thus, the GIs for Liquor Products are signs used on the product that have a collective geographical origin and the product according to the quality standard.

The GIs for Liquor Products show that:



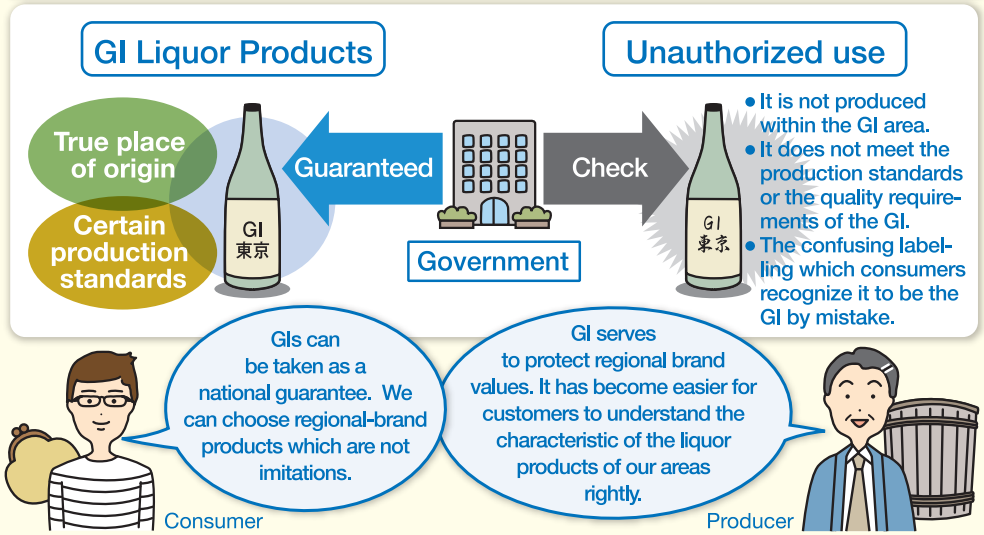
It is actually produced within the area.

It meets the specified production standards and the quality requirements.



Consumer can choose collective brands for quality-bound-to-origin liquor products.

*The GIs for Liquor Products are granted by the Commissioner of the National Tax Agency of JAPAN upon application from groups of producers of the areas. The government will check on unauthorized use of GIs.



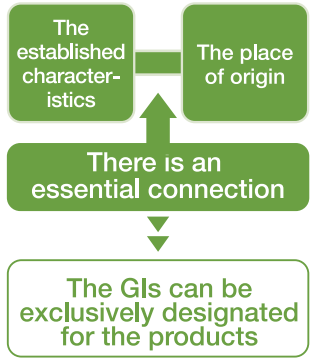
About the Geographical Indication System for Liquor Products

Q. What is a GI?

A. GI is a system which promote the appropriate using of the name of the geographical origin, which is the common property of the area. When the liquor products have specific characteristics of the area, based on the application from a producers’ association of the area, the Commissioner of the National Tax Agency of JAPAN grants it as the GIs. After that, only the producers of the area can use the GIs for their products*.

For the producers of the GI area, there is a merit “differentiation with other products”, and for the consumers, there is a merit that they can choose the more reliable products by the local brand establishment.

*The condition for using the GI is that the production take place inthe GI area, and meets the production standards.



Q. Why was the GI system established?

A.

Foreign countries

The GI system is based on the “Controlled Designation of Origin”system of wine, which is an important product of the international trade mainly in Europe for a long time.In order to prevent unfair using of the name of geographical origin, main wine producing countries such as France officially established the standard of conditions to use the name of geographical origin for product wine, and have protected profits of both producers and consumers.

Japan

When the WTO (World Trade Organization) started, protection of the GIs of wines and spirits became the duty of the member nations. Therefore, the National Tax Agency of JAPAN established the system in 1994. And the system was revised in 2015, and all liquor products became targets of the system.



Q. How are the GIs displayed?

A.

【Example of indication】GI for “Tokyo”

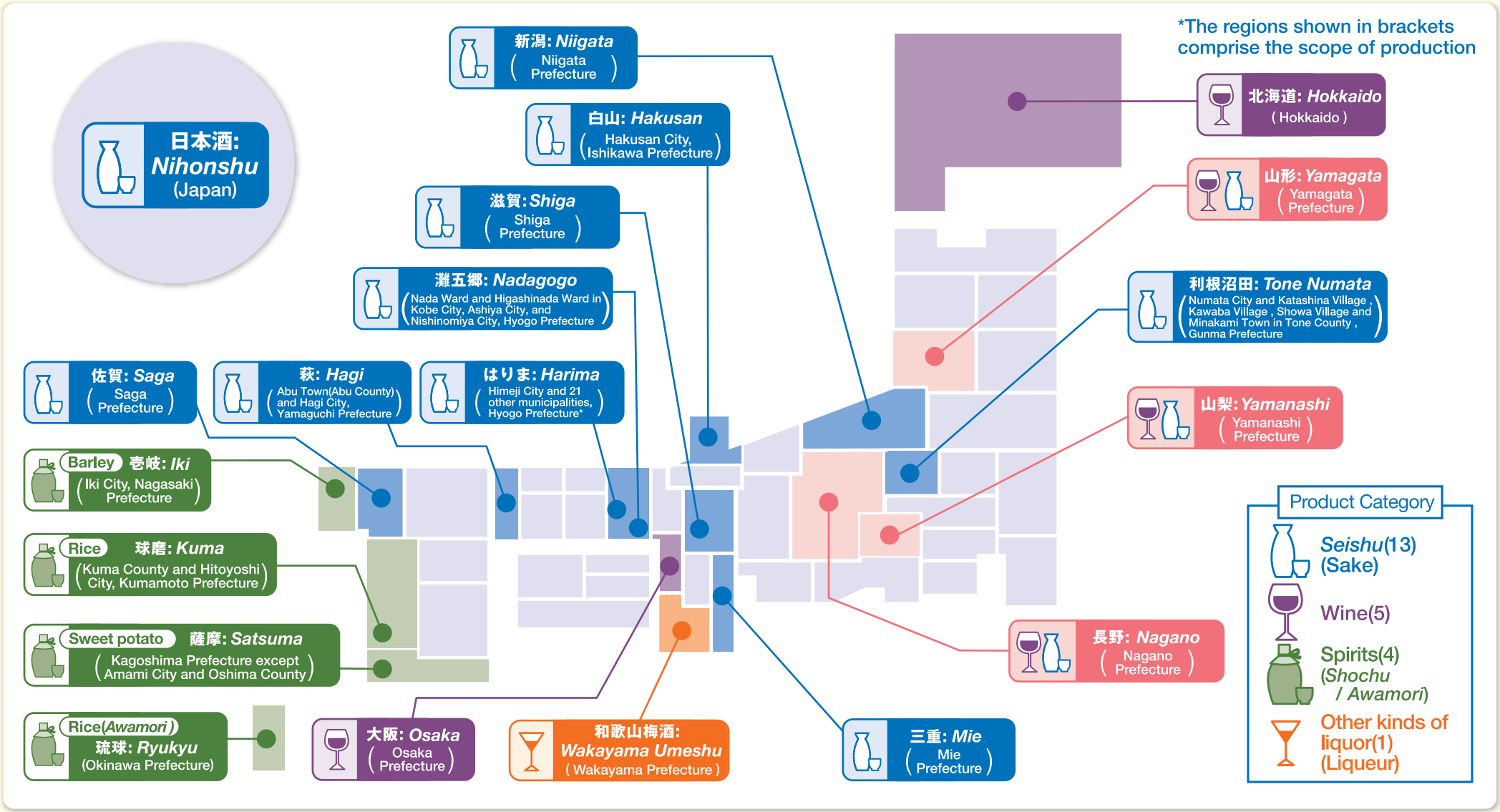


Any of the following letters are written jointly more than one place of the GIs.

- ①「地理的表示」
- ②「Geographical Indication」
- ③「GI」

Designated Geographical Indications for Liquor Products in Japan

(as of March, 2023)



*Aioi City, Kakogawa City, Ako City, Nishiwaki City, Miki City, Takasago City, Ono City, Kasai City, Shiso City, Kato City, Tatsuno City, Akashi City, Taka Town, Inami Town, Harima Town, Ichikawa Town, Fukusaki Town, Kamikawa Town, Taishi Town, Kamigori Town, and Sayo Town, Hyogo Prefecture.

*On the map, coloring is done on a prefecture-by-prefecture basis, and does not necessarily match the range of the place of origin.

Special Attributes of *Seishu* (Sake)

Name	Designated date(Rivied)	Characteristics	Ingredients					Manufacturing method, etc.	Page
			Rice and rice *koji*	Water	Alcohol	Yeast	Other		
Tone Numata (Gunma Prefecture)	January 22, 2021	Transparent flavor and moderate *umami* taste	Locally produced rice of the following varieties:・Yukihotaka ・Gohyakumangoku ・Koshihikari	Locally collected water(not physically or scientifically processed other than by precipitation tank or filtration)	Not used	・Gunma KAZE yeast ・Gunma G2 yeast ・House yeast	*Seishu* produced with only the ingredients listed at left when *seishu* is used in place of water		9～10
Yamanashi	April 28, 2021	The water of this region has a soft texture and a pure taste derived from a set of favorable natural conditions	**Yamanashi sake** Locally produced rice ・Grade 3 or higher	Water is collected from water systems designated by the relevant prefecture as regional business resources.	Not used				11～12
			Domestic rice ・Grade 3 or higher	Water collected from specified water systems ・Foot of Southern Alps ・Foot of Yatsugatake mountains ・Foot of Chichibu Mountains ・Foot of Mount Fuji ・Fuji / Misaka ・Northern foot of Misaka	10% or less of rice weight				
Shiga	April 13, 2022	A full sweet-yet-savory flavor that comes from quality rice	Locally produced rice ・Grade 3 or higher	Locally collected water	Not used				13～14
Hakusan (Ishikawa Prefecture)	December 22, 2005 (November 20, 2017)	Full-Bodied Taste derived from Rice	Domestic sake rice ・Grade 1 or higher (Rice-polishing ratio: at most 70%)	Locally collected water				・No liquefaction ・*koji* rice ratio at least 20%	15～16
Nadagogo (Hyogo Prefecture)	June 28,2018 (August 17, 2020)	Liquor with a Clean Aftertaste	Domestic rice ・Grade 3 or higher	Locally collected water	25% or less of rice weight				17～18
Hagi (Yamaguchi Prefecture)	March 30, 2021	A rich texture and elegant savory flavor derived from rice	Locally produced rice ・Grade 3 or higher	Locally collected water					19～20
Nagano	June 30, 2021	These sake products offer a simple-yet-rich flavor, and clean, gentle aroma	Locally produced rice ・Grade 3 or higher	Locally collected water					21～22
Mie	June 19, 2020	A sake with warmth, elegance, and richness	Domestic rice ・Grade 3 or higher	Locally collected water	10% or less of rice weight			Special Designation Sake	23～24
Harima (Hyogo Prefecture)	March 16, 2020	A light body, refreshing sake quality born from Hyogo Prefecture-grown Yamada-Nishiki rice	Yamada-Nishiki produced in Hyogo Prefecture	Locally collected water					25～26
Saga	June 14, 2021	A mellow-flavored sake featuring a rich savory rice flavor	**The SAGA Ninteishu (Qualified Sake of Saga)** Locally produced rice	Locally collected water					27～28
			Domestic rice						
Yamagata	December 16, 2016	Silky and clear taste	Domestic rice	Locally collected water					29～30
Niigata	February 7, 2022	Simple, clean-tasting sake	Domestic rice	Locally collected water					31～32
Nihonshu	December 25, 2015	Featuring rice and *seishu* (sake) produced in Japan	Domestic rice	Locally collected water					53

*For a listing of the production standards for each region, please refer to the National Tax Agency of Japan website (https: //www.nta.go.jp/english/taxes/liquor_administration/geographical/02.htm) (Information for Taxpayers > Information on Liquor Administration > Geographical Indication (GI) > Information on GIs protected in Japan).

Special Attributes of Spirits (*Shochu/Awamori*)

Name	Designated date(Rivied)	Characteristics	Ingredients				Manufacturing method, etc.	Page
			Grains, sugars, etc.	*koji*	Water	Other		
Iki (Nagasaki Prefecture)	June 30,1995 (February 27, 2018)	(*Shochu*(Barley)) The aroma of barley together with the sweetness derived from rice *koji* and an altogether full body texture	Barley	Rice *koji*	Water locally collected	The weight ratio of rice *koji* and barley used for the *moromi* are approximately 1:2	Ferment the first *moromi* made from rice *koji* and water, then further ferment main *moromi* made by adding steamed grain and water to the first *moromi*. After that, the main *moromi* is distilled in a pot still	33～34
Kuma (Kumamoto Prefecture)	June 30,1995 (February 27, 2018)	(*Shochu*(Rice)) Rice *Shochu* with a Mellow Sweetness derived from Rice	Domestic rice	Domestic rice *koji*	Water locally collected		Distill *moromi* fermented by rice, rice *koji* and water or by rice *koji* and water in a pot still ※*Moromi* fermented by rice *koji* and water are made by adding rice *koji* and water to its first *moromi* and then further fermented	35～36
Ryukyu (Okinawa Prefecture)	June 30,1995 (September 14, 2020)	(*Awamori*) Rich Flavor Derived From Rice *Koji*		Rice *koji* with black *koji* aspergillus (Aspergillus luchuensis)	Water locally collected		Distill *moromi* fermented by rice *koji* and water in a pot still	37～38
Satsuma (Kagoshima Prefecture)	December 22, 2005 (February 27, 2018)	(*Shochu*(Sweet potato)) Sweet Potato *Shochu* with a Rich, Floral Aroma	Locally produced sweet potato	・Rice *koji* ・Locally produced sweet potato *koji*	Water locally collected		Distill *moromi* fermented by *koji*, sweet potatoes and water in a pot still	39～40

Special Attributes of Wine

Name	Designated date(Rivied)	Characteristics	Ingredients			Manufacturing method, etc.			Page
			Grape Variety	Sugar Content	Chaptalization etc	Alcohol content	Volatile acid	Other	
Yamanashi	July 16, 2013 (June 26, 2017)	Well-Balanced Wine That Preserves the Grape's Natural Properties	42 designated varieties including Koshu, Muscat Baily A, Cabernet Sauvignon, etc. (Locally grown)	Only grapes with a certain specified sugar content or higher	There are certain restrictions on Chaptalization and acidification	・No chaptalization: 8.5% or higher and less than 20.0% ・Chaptalization: Less than 15.0% ・Sweet: 4.5% or higher	・Red wine: 1.2 g/L or less ・White wine and rosé wine: 1.08 g/L or less		41～42
Hokkaido	June 28, 2018	Rich acidity and fruity aroma produced by the blessings of the land	57 designated varieties including Kerner, Niagara, Yamasachi, and Pinot Noir , etc. (Locally grown)	Only grapes with a certain specified sugar content or higher	There are certain restrictions on Chaptalization and acidification	14.5% or less	1.5 g/L or less		43～44
Yamagata	June 30, 2021	Featuring the inherent aroma and pleasantly acidic afterglow of grapes imbued with the richness of the region's four seasons	51 designated varieties including Delaware, Muscat Baily A, Merlot, etc. (Locally grown)	Only grapes with a certain specified sugar content or higher	There are certain restrictions on Chaptalization and acidification	・No chaptalization: 7.0% or higher and less than 20.0% ・Chaptalization: Less than 15.0% ・Sweet: 4.5% or higher	1.5 g/L or less		45～46
Nagano	June 30, 2021	**Premium** A wine featuring a perfect blend of a bold-yet-elegant aroma and fruity flavor, as well as a clear afterglow	50 designated varieties including Merlot, Chardonnay, Cabernet Sauvignon, etc. (Locally grown)	Only grapes above a certain specified sugar content is higher than the GI Nagano are used.	There are certain restrictions on Chaptalization and acidification with stricter criteria than GI Nagano.	・No chaptalization: 8.0% or higher and less than 20.0% ・Chaptalization: Less than 15.0%	1.2 g/L or less	Still wines only	47～48
		The essential qualities of these wines, which stem from the type of grape they are made from, are extremely evident		Only grapes with a certain specified sugar content or higher	There are certain restrictions on Chaptalization and acidification	・No chaptalization: 7.5% or higher and less than 20.0% ・Chaptalization: Less than 15.0%			
Osaka	June 30, 2021	These wines feature a concentrated fruity flavor and mild acidity derived from fresh-and-delicious grapes	36 designated varieties including Delaware, Muscat Bailey A, Koshu, Merlot, etc. (Locally grown)	Only grapes with a certain specified sugar content or higher	There are certain restrictions on Chaptalization and acidification	・9.0% or higher ・Sweet: 4.5% or higher	0.98 g/L or less		49～50

Special Attributes of Other kind of Liquor

Name	Designated date(Rivied)	Characteristics	Ingredients			Manufacturing method, etc.			Page
			Ume fruit	Alcohol	Other ingredients				
Wakayama Umeshu	September 7, 2020	Strong taste harmonizing richly flavored Ume fruit extract and alcohol	Fresh green plums or ripe plums only (Locally grown)	*Seishu* (sake), *shochu*, whiskey, brandy, material alcohol, spirits	Ume flesh, ume juice, sugar, sugar-containing materials (excluding synthetic sweeteners), carbonic acid	Use 300 kg or more of ume fruits for every kiloliter of alcohol in which the ume fruits are immersed.	・Immersed for 90 days or more ・With ume fruits after immersion Re-stocking prohibited	Ume fruits are not intentionally broken up or squeezed while immersed in the alcohol	51～52

*For a listing of the production standards for each region, please refer to the National Tax Agency of Japan website (https://www.nta.go.jp/english/taxes/liquor_administration/geographical/02.htm) (Information for Taxpayers > Information on Liquor Administration > Geographical Indication (GI) > Information on GIs protected in Japan).

Geographical Indication
“利根沼田 (*Tone Numata*)”
(Designated in January 2021)

Name	Geographical Area	Liquor Category
利根沼田(*Tone Numata*)	Numata City and Katashina Village , Kawaba Village , Showa Village and Minakami Town in Tone County , Gunma Prefecture	清酒(*Seishu*/Sake)

Transparent flavor and moderate *umami* taste



Tone Numata's *seishu*(sake) generally has a quality that allows you to experience a moderate *umami* taste within a generally transparent flavor. The color tone has a crystal base with transparent pale gold coloring. This sake has a pleasant aftertaste with a slight *umami* flavor, sweetness, or faint bitterness reminiscent of the green vegetables and edible wild plants harvested in the Tone Numata area.

Climate and Natural Characteristics of Tone Numata area, and Efforts to Improve Quality





The Tone Numata area is located in the northern part of Gunma Prefecture. In summer, the daylight hours are long, while winter weather conditions are harsh. The abundant soft water flowing through the neighboring mountains, including Mt. Hotakayama, is a major factor in the transparent quality of Tone Numata sake.

Furthermore, the region produces high-quality rice due to the long daylight hours and large daily temperature differences, which combined with the harsh cold of the winter months, create the perfect environment for brewing sake.

What is more, sake breweries here have long had close collaborations with each other so that today, with all the breweries operated by sake brewery or hired *toji*, efforts are being made to maintain and improve the region’s unique sake quality through research and the accumulation of sake brewing expertise.

Ingredients and Rules for GI Tone Numata

Ingredients

- Only the following rice brands and varieties produced in the Tone Numata area may be used.
  - Yukihotaka
  - Gohyakumangoku
  - Koshihikari
- Water collected in the Tone Numata area and cannot have undergone any physical or chemical processing other than precipitation and filtration.
- Only the following yeasts may be used for fermentation.
  - Gunma KAZE yeast
  - Gunma G2 yeast
  - Original brewery yeast (only yeasts collected and cultivated in the Tone Numata area)
- No alcohol or sugar is used.
- When using *seishu* instead of water, only *seishu* from the production method described above may be used.

Rules for GI Tone Numata

- Produced, stored and bottled in the Tone Numata area.



Control Body

The GI Tone Numata Council conducts quality reviews on a regular basis. To maintain the established GI Tone Numata standards.

(Emblem for GI Tone Numata)

GI Tone Numata Council

Address: 1306-2 Takahira, Shirasawamachi, Numata City, Gunma Prefecture

Geographical Indication
“山梨 (*Yamanashi*)”
(Designated in April 2021)

Name	Geographical Area	Liquor Category
山梨(*Yamanashi*)	Yamanashi Prefecture	清酒(*Seishu*/Sake)

The water of this region has a soft texture and a pure taste derived from a set of favorable natural conditions

Soft water created by a set of favorable natural conditions, including the height of the mountains and underground strata, is used in the sake-making process. At the same time, the winter—which is the sake-brewing season—is cold in this region, which means the fermentation process progresses slowly and steadily. The taste is simple, soft, clean, and pure, with a robust savory flavor, and a not-too-weak, not-too-strong aroma.



Climate and Natural Characteristics of Yamanashi Prefecture , and initiatives to boost quality

Yamanashi Prefecture is surrounded by several mountains and mountain ranges, measuring 2,000 meters to 3,000 meters in height, including Mt. Fuji, the Southern Alps, the Yatsugatake Mountains, the Okuchichibu Mountains, and more. These mountains comprise approximately 78% of the prefecture’s land.

Rain and snowfall falling on high mountains such as Mt. Fuji serve to provide moisture to the forests. As the water flows under the foothills of these mountains through layers of granite, basalt, and andesite, it is naturally filtered such that it contains an appropriate amount of minerals. This underground water forms a umber of water systems.

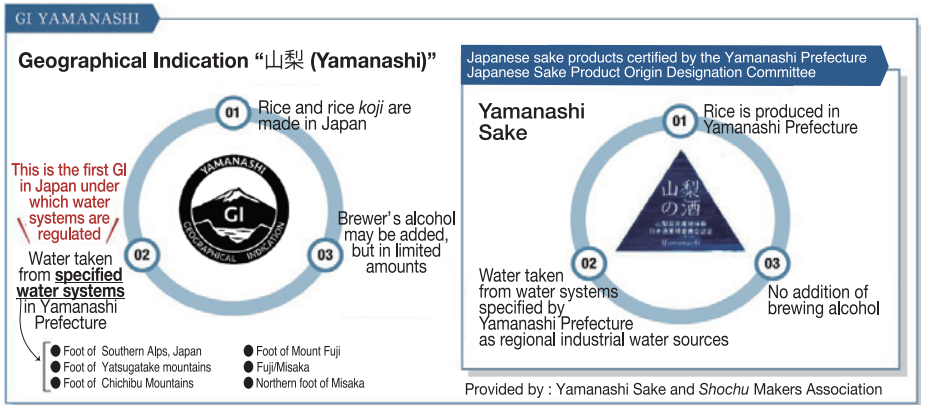
Though the mineral content differs slightly depending on the water system, water from each system is comprised of soft, high quality, and overall light water.

This is Japan’s foremost mineral water production area (with a 40% share of the national total), an indication of the excellent quality of Yamanashi water.

Amongst products receiving the “Yamanashi” GI indication from administrative bodies, those meeting a stricter set of conditions, for example those containing only rice grown in Yamanashi Prefecture and certified by the Yamanashi Prefecture Japanese Sake Product Origin Designation Committee, also earn the “Yamanashi Sake” designation.

Ingredients and Rules for GI Yamanashi

Ingredients



Rules for GI Yamanashi

- Produced, stored and bottled in Yamanashi Prefecture.

Control Body

To maintain the special characteristics implied by the “Yamanashi” Geographical Designation, the Yamanashi Sake and Shochu Makers Association conducts checks on the relevant water systems used in the manufacture of these beverages, and also screens for quality by way of sensory evaluation.

Yamanashi Sake and Shochu Makers Association

Address: 4-15-5 Kokubo, Kofu City, Yamanashi Prefecture

Website: **www.yamanashi-sake.jp**

(Emblem for GI YAMANASHI)

Geographical Indication
“ 滋賀(*Shiga*) ”
(Designated in April 2022)

Name	Geographical Area	Liquor Category
滋賀(*Shiga*)	Shiga Prefecture	清酒(*Seishu*/Sake)

A full sweet-yet-savory flavor that comes from quality rice



Shiga’s *seishu*(sake) has a mild sweetness and *umami* flavor that swells in the mouth with a firm acidity, and can be enjoyed over a wide range of temperatures such as *rei-shu* (cold sake) and *kanzake* (warmed sake).

Junmai-shu has a modest aroma, but that of the rice is bolstered by the fruit-like aroma formed by yeast. *Junmai-ginjo-shu* also boasts a gorgeous fruit-like *ginjo* aroma. All of them have well-balanced sweetness, *umami*, sourness and aroma and premium beverages, which you will never tire of enjoying.

Climate and Natural Characteristics of Shiga Prefecture , and Initiatives on Demand Creation and Business Development

Shiga Prefecture is a producer of quality rice thanks to its plentiful, high-quality underground water sourced in 1,000-meter-high mountains surrounding Lake Biwa including Mt. Hie, the Hira and Ibuki Mountains, as well as the Suzuka Mountains. During the Edo Period, sake-brewing became prominent along highways such as the Tokaido Road and Nakasendo Road linking Kyoto and Edo, as well as in the post towns on these routes. Later, during the Meiji Period, the ”Hokkokuya”, agency of the Noto brewmaster, was established. This development marked the beginning of numerous Noto *toji* engaging in the craft of sake brewing in Shiga Prefecture, giving rise to a friendly rivalry between them.



In recent years, the public and private sectors have come together to generate demand for the sake of Shiga and to develop the business in the region, including “Ordinance to Entertain with Local Sake in Omi and Promote its Dissemination” (Shiga Prefectural Ordinance No. 13 of March 28, 2016).

Ingredients and Rules for GI Shiga

Ingredients



- Rice and rice *koji* produced in Shiga Prefecture (Grade 3 or higher according to the Agricultual Products Inspection Act).
- Water collected in Shiga Prefecture.
- No alcohol or sugar is used.

Rules for GI Shiga

- Produced, stored and bottled in Shiga Prefecture.
- Brewed from white rice, rice *koji* and water only.

Control Body

In order to maintain the special attributes of the Shiga Geographical Indication, the Shiga Sake Brewing Cooperative implements regular quality checks.

Shiga Sake Brewing Cooperative

Address: Callabo Shiga 21,Uchidehama 2-1,
Otsu City, Shiga Prefecture

Website: **https://shiga-sake.net**

(Emblem for GI SHIGA)



Geographical Indication “白山(*Hakusan*)”

(Designated in December, 2005/Revised November, 2017)

Name	Geographical Area	Liquor Category
白山(*Hakusan*)	Hakusan City, Ishikawa Prefecture	清酒(*Seishu*/Sake)

Full-Bodied Taste derived from Rice

Hakusan's *seishu*(sake) generally has a full-bodied taste enhanced by rice.

Especially, *Jummai-ginjo-shu* and *Ginjo-shu* have a gentle fruity aroma, favorable acidity and a rich and full-bodied flavor.



Paddly-field rice
(Mitsuyano area, Hakusan City)

Climate and Natural Characteristics of Hakusan City, and Ongoing Quality Improvement Efforts

Hakusan City in Ishikawa Prefecture is located in Tedori River Fan which flows from Sacred Mt.Hakusan, object of faith from more than 1300 years ago. There is rich in abundant riverbed water. This water contains much calcium and less potassium, which leads gradual fermentation and accelerates dissolution of rice in the process of sake brewing.

It results in the sake which tastes *umami* from rice and has been highly appreciated for a long time.



Sacred Mt. Hakusan

Hakusan sake breweries have made effort to produce the sake which has Full-Bodied taste and grace by technical improvement and product development, for example, using *yamahai* starter culture. Moreover, they launched the regional brand “Hakusan Kikusake” in 2005 to maintain their characteristics and to improve quality.

Ingredients and Rules for GI Hakusan

Ingredients

- Sake rice and rice *koji* made in Japan (Grade 1 or higher according to the Agricultual Products Inspection Act, and polished down to at most 70%).
- Water collected in Hakusan City .
- Sugar is not used.



A chrysanthemum and sake cup

Rules for GI Hakusan

- Produced, stored and bottled in Hakusan City.
- Liquefaction is not used to liquefaction.
- Fermentation starter is used to produce.
- The proportion of *koji* rice is at least 20%.

Note 1: “Liquefaction” is the method to liquefy sake rice using enzymes without steaming.

Note 2: “Fermentation starter” is the yeast starter propagated by rice, rice *koji* and water to help with the process of producing sake.

Note 3: “Proportion of *koji* rice used” is based on Section 1, Item 3 of “Labeling Standards for Producing Process and Quality of Sake (National Tax Agency Notice No.8,1989).



Tedori gorge
(Yoshino, Hakusan City)

Control Body

The Management Organization for Geographical Indication Hakusan Sake regularly conducts quality assessments to maintain the characteristics of GI “Hakusan”.

(Emblem for GI HAKUSAN)

GI HAKUSAN Geographical Indication

Management Organization for Geographical Indication Hakusan Sake

Address: 12 Higashi Shinmachi, Hakusan City, Ishikawa Prefecture

Website: **www.sake-hakusan.info/**

Geographical Indication
“灘五郷(*Nadagogo*)”
(Designated in June, 2018/ Revised August, 2020)

Name	Geographical Area	Liquor Category
灘五郷(*Nadagogo*)	Nada Ward and Higashinada Ward in Kobe City, Hyogo Prefecture Ashiya City and Nishinomiya City	清酒(*Seishu*/Sake)

Liquor with a Clean Aftertaste

Generally speaking, Nadagogo's *seishu*(sake) has well-balanced flavor elements and a sharp after-taste. In particular, when the sake is stored over the summer for aging and distributed in autumn, the sake becomes so smooth and flavorful that the more you taste, the more aspects you will know.

Of the sake that has been put through the *Akiagari* process, those that are with temperatures close to outside temperatures and shipped straight out of the storage tank without further heat treatment are called "*Hiyaoroshi*". This type of sake are traditionally shipped from Nadagogo in and after September.

In addition, by combining luxuriant fruity aromas and full flavors, *Junmai-ginjo-shu* and *Ginjo-shu* become sake having both well-balanced as well as even sharper aftertaste.



Upper Reaches of Sumiyoshi River

Climate and Natural Characteristics of Nadagogo area, and Efforts to Improve Quality

In the Nadagogo region, cold winds blow down from the Rokko Mountains in winter, providing the land with a climate extremely well-suited to winter brewing. In addition, the groundwater that wells up through the strata in this area contains the minerals necessary for yeast proliferation and provides hard water suitable for sake brewing. Using this groundwater as preparation water in brewing gives the sake a sharp aftertaste by promoting strong, healthy fermentation and balancing flavor elements.



Tamba *toji*

In Nadagogo region, Tamba *toji* at one of the Japan’s three biggest *toji* has traditional brewing techniques. In addition, “Society for Nada Sake Research (SNSR)”, a private organizational of technicians and researchers focuses on improving sake brewing techniques as well as training personnel. Moreover cooperation between Nadagogo Sake Brewers Association and municipal government research groundwater within the region and maintain quality of Nadagogo Sake. As a result of these initiatives, the characteristics of Nadagogo has been passed down through the ages all the way to the present day.

Ingredients and Rules for GI Nadagogo

Ingredients

- Rice and rice *koji* made in Japan (Grade 3 or higher according to the Agricultual Inspection Act).
- Water collected in Nadagogo area.
- Sugar is not used.



Paddy Rice

Rules for GI Nadagogo

- Produced, stored and bottled in Nadagogo.

Control Body

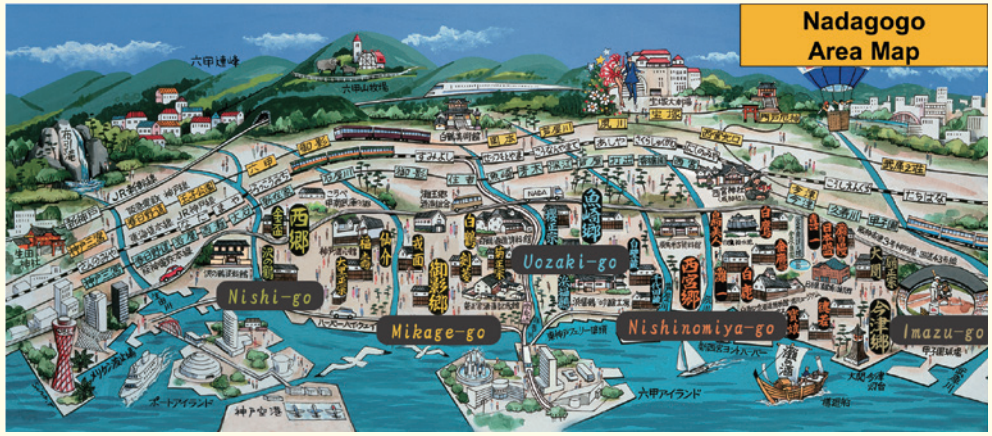
The Nadagogo Sake Brewers Association conducts quality reviews on a regular basis. To maintain the established GI Nadagogo standards.

Nadagogo Sake Brewers Association

Address: 5-10-11 Mikagehonmachi, Higashinada Ward, Kobe City, Hyogo Prefecture

Website: **www.nadagogo.ne.jp/**

(Emblem for GI Nadagogo)



Geographical Indication
“萩（*Hagi*）”
(Designated in March 2021)

Name	Geographical Area	Liquor Category
萩（*Hagi*）	Abu Town(Abu County) and Hagi City, Yamaguchi Prefecture	清酒（*Seishu*/Sake）

A rich texture and elegant savory flavor derived from rice

In general, Hagi's *seishu*(sake) embodies the rich texture and elegant savory *umami* flavor of the rice, as well as a fresh acidic taste. The savory flavor remains in a pleasant afterglow, but because of its clean taste, it does not impede any kind of cooking, and one never gets tired of drinking it.

With the *ginjo-shu* varieties, the fruity aroma comes through.

This sake also brings out the delicate flavors of whitefish, local specialty product of Hagi.

Climate and Natural Characteristics of Hagi area, and sake-brewing as a community effort

Abu Town(Abu County) and Hagi City, Yamaguchi Prefecture, there exist a number of flat plateaus of quality clay soil created by the activity of the Abu Volcanoes.

These plateaus have been home to rice cultivation since ancient times. Further, in recent years, local farmers have begun to grow rice featuring lower carbohydrate content for sake-making, under the direction of local brewers.


Views of fields on flat tablelands

High-quality water originating in volcanic bedrock such as granite is available for use in the sake-brewing process.

The sake-brewing techniques of this area were brought by Otsu *toji*. To this day, skilled sake workers steeped in brewing science and fermentation science continue the work of maintaining and enhancing the special attributes of Hagi sake products.


Harvesting rice in a community initiative

Abu Town(Abu County) and Hagi City in Yamaguchi Prefecture have perpetuated the tradition of local-production-for-local-consumption since the Edo Period. At the same time, these areas have engaged the entire community in sake brewing—that is not only encouraging sake product producers and sake rice growers, but also regional distributors and consumers, to plant the fields and harvest the crops together.

Ingredients and Rules for GI Hagi

Ingredients

- Rice and rice *koji* produced in Abu Town(Abu County) and Hagi City (Grade 3 or higher according to the Agricultual Inspection Act).
- Water collected in Abu Town(Abu County) and Hagi City.
- Sugar is not used.


A delta at the estuary of the Abugawa River

Rules for GI Hagi

- Produced, stored and bottled in Abu Town(Abu County) and Hagi City.

Control Body

To maintain the special characteristics implied by the “Hagi” Geographical Designation, the Hagi Regional Geographical Indication Management Committee conducts regular quality inspections.

(Emblem for GI HAGI)

Hagi Region Geographical Indication Management Committee

Address: 1755 Ogorikamigo, Yamaguchi City, Yamaguchi Prefecture
Yamaguchi Prefecture Sake Brewers Association

Website: **http://y-shuzo.com**


Traditional white walls and white plaster namako walls of the Hagi castle town


Hagi/Meirin school building

Geographical Indication
“長野 (*Nagano*)”
(Designated in June 2021)

Name	Geographical Area	Liquor Category
長野(*Nagano*)	Nagano Prefecture	清酒(*Seishu*/Sake)

These sake products offer a simple-yet-rich flavor, and clean, gentle aroma



Generally speaking, Nagano's *seishu*(sake) features a simple-yet-rich flavor together with a clean, gentle aroma.

The rich flavor comes from a high concertation of the *umani* (savory) flavor of rice, which means it is highly satisfying drunk alone, but also enhances and draws out any savory flavor contained in food. It’s a perfect match for savory cooking.

Meanwhile, the clean, gentle aroma does not in any way impede the flavors of food, leaving only a clean afterglow.

Climate and natural characteristics of Nagano Prefecture, and initiatives to boost production technologies



Nagano Prefecture is surrounded by some of Japan’s highest mountains. Thanks to its inland climate, it sees large discrepancies between daytime and nighttime temperatures, which renders it ideal for cultivation of rice with high starch content—which in turn makes it appropriate to sake-brewing. This, combined with the effect of the clear-running streams from the mountains, results in the characteristic simple-yet-robust flavor and clean aroma of this region’s sake.

In Nagano Prefecture, the Nagano Prefecture General Industrial Technology Center and the Nagano Sake Brewery Association have collaborated on special classes to help people develop sake-brewing skills. Also, with a view to branding Nagano Prefecture sake, the Nagano Prefectural government has also joined forces with the private sector and the local region to train personnel and boost sake-brewing technologies, taking such steps as establishing the Nagano Prefecture Product Origin Designation System. The goal is to maintain and continuously improve varieties of sake with characteristics unique to Nagano.

Ingredients and Rules for GI Nagano

Ingredients



(Alps Rice Polishing Plant)

- Rice and rice *koji* produced in Nagano Prefecture.
- Rice polished in Nagano Prefecture is utilized.
- Water collected in Nagano Prefecture.
- Sugar is not used.

Rules for GI Nagano

- Produced, stored and bottled in Nagano Prefecture.

Control Body

To maintain the special characteristics implied by the “Nagano” Geographical Designation, the Nagano Prefecture Product Origin Designation Committee confirms that the relevant products meet the criteria under the “Section on Ingredients and Production Methods for Alcoholic Beverages” under the Production Criteria for the Use of the Geographical Indication “Nagano.”

Nagano Prefecture Product Origin Designation Committee

Address: Japanese Sake and Wine Promotion Division,
692-2 Habashita Minami Nagano,
Nagano City,
Nagano Prefecture

(Emblem for GI NAGANO)



Geographical Indication “三重(*Mie*)”

(Designated in June 2020)

Name	Geographical Area	Liquor Category
三重(*Mie*)	Mie Prefecture	清酒(*Seishu*/Sake)

A Sake with Warmth, Elegance, and Richness

Mie's *seishu*(sake) is typically warming with a full-bodied yet elegant quality.

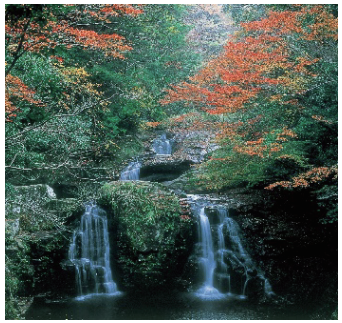
Whether sweet or dry, they are velvety smooth in texture, with flavors that build gradually to yield a pleasant richness. All the while, a gentle warmth fills the mouth, whether the sake is served hot, cold, or in between. Mie's rich and elegant sake make a perfect pairing with freshly caught shellfish.



Abalone and Japanese spiny lobster

Climate and Natural Characteristics of Mie Prefecture, and Efforts to Improve Brewing Techniques

Mie Prefecture has a warm summer climate influenced by the Kuroshio Current, and a cool winter climate due to the cold, dry “Suzuka-Oroshi” winds. Both the snow which blankets the 1,000-meter-plus peaks of the Suzuka Mountains and the heavy rainfall in the Kii Mountains provide an abundant and outstanding water source, enabling the production of sake with a warming, full-bodied quality.



Akame 48 Waterfalls (Nabari City)

In recent years, not only have Mie's sake brewers collaborated with the Mie Prefecture Industrial Research Institute to develop original sake yeasts and brewing techniques compatible with the local climate and topography, but furthermore, efforts have been made to enhance the skills of sake brewers through training in the latest brewing techniques, provided by young experts from the “Mie Prefecture Society for the Study of Seishu”.

Ingredients and Rules for GI Mie

Ingredients

- Rice and rice *koji* made in Japan(Grade 3 or higher according to the Agricultual Inspection Act).
- Water collected in Mie Prefecture.



Ise Grand Shrine
(Large Torii gate at Uji Bridge)

Rules for GI Mie

- Limited to "Special Designation Sake”, with good flavor, color, and clarity.
- Produced, stored and bottled in Mie Prefecture.

(Note) “Special Designation Sake” refers to a *ginjo-shu, junmai-shu*, and *honjozo-shu* that can fulfill the conditions for production and quality listed in the table in item 1 of the “Standard for Seishu Production, Quality, and Labeling” (Japanese National Tax Agency Notification 8 of 1989).

Control Body

The Mie Sake Brewers Association regularly screens product quality in order to maintain and preserve the special features of the Mie Geographical Indication.

The Story behind the GI Mie Logo

The GI Mie logo incorporates the image of the morning sun, inspired by the scene pictured above: framed by the Torii gate at Uji Bridge, rising above the Naiku (the innermost shrine) of the Ise Grand Shrine. The sun floats above a cup of sacred sake to be offered to the gods. Inside the morning sun is a “tabane noshi”, a bundle of long, dried strips of abalone “noshi awabi”, a lucky charm thought to bring longevity and business prosperity.

Noshi awabi has been presented as an offering at the Ise Grand Shrine for over 2,000 years.

(Emblem for GI Mie)

GI
MIÉ
GEOGRAPHICAL INDICATION

Mie Sake Brewers Association
Address: 141-4 Otanicho, Tsu City, Mie Prefecture
Website: **www.mie-sake.or.jp/**

Geographical Indication “はりま(*Harima*)”

(Designated in March, 2020)

Name	Geographical Area	Liquor Category
はりま(*Harima*)	The following Cities and Towns in Hyogo Prefecture: Himeji City, Aioi City, Kakogawa City, Ako City, Nishiwaki City, Miki City, Takasago City, Ono City, Kasai City, Shiso City, Kato City, Tatsuno City, Akashi City, Taka Town, Inami Town, Harima Town, Ichikawa Town, Fukusaki Town, Kamikawa Town, Taishi Town, Kamigori Town, and Sayo Town	清酒(*Seishu*/Sake)

A light body, refreshing sake quality born from Hyogo Prefecture-grown Yamada-Nishiki rice

Generally, Harima's *seishu* (sake) has a soft, gentle roundness to the flavor with minimal bitterness or astringency, a delicate body with a rich, aromatic expansive blossoming of flavor. Using *koji* made from Yamada-Nishiki rice grown in Hyogo Prefecture, this sake has a pleasant acidity, producing a light, refreshing aftertaste.

In particular, *Junmai-Daiginjo-shu* and *Ginjo-shu* have a sweet, flamboyant, fruity apple-like aroma that harmonizes with its pleasant acidity, creating an even better sake quality that slides down the throat.



Yamada-Nishiki rice paddy

Climate and Natural Characteristics of Harima area, and efforts to preserve Yamada-Nishiki

Harima's grain-producing region has vast areas of mineral-rich clay agricultural land, and there are large daily temperature variations during the period when rice grains are ripening. This climate and the natural environment positively impact the Yamada-Nishiki rice in terms of the shape of the *shinpaku* and the low levels of fat and protein, making this rice variety an excellent raw material for brewing sake.

The Yamada-Nishiki rice variety was developed in 1936, and the original strain has been preserved and managed ever since. Strict maintenance of rice quality under the Main Crop Seeds Production Ordinance (Hyogo Prefecture Ordinance No. 31) led to Yamada-Nishiki taking root in Hyogo Prefecture.



Sake rice testing area in the mid-1960s (Hyogo Prefectural Technology Center for Agriculture, Forestry and Fisheries)

Ingredients and Rules for GI Harima

Ingredients

- Rice and rice *koji* are only Yamada-Nishiki produced in Hyogo Prefecture. (rice cultivated from seeds screened in accordance with Main Crop Seeds Production Ordinance [Hyogo Prefecture Ordinance No. 31]).
- Water collected in Harima area.
- Sugar is not used.

Rules for GI Harima

- Produced, stored and bottled in Harima area.

Control Body

In order to maintain the characteristics of the Harima geographical indications, the Harima Sake Research Society screens product quality on a regular basis.

Harima Sake Research Society

Address: 246 Hojonagaracho, Himeji City, Hyogo Prefecture (within the Himeji Brewers Association)

(Emblem for GI Harima)



River in the production area (Yumesaki River)



Niwata Shrine

Geographical Indication
“佐賀 (*Saga*)”
(Designated in June 2021)

Name	Geographical Area	Liquor Category
佐賀(*Saga*)	Saga Prefecture	清酒(*Seishu*/Sake)

A mellow-flavored sake featuring a rich savory rice flavor

In general, Saga's *seishu*(sake) is known for its robust savory flavor that originates with the savory rice it is made from. It has a mellow taste and texture, with a special sweetness that is also a hallmark of this type of rice.

As such, these sake varieties go well with food, especially relatively rich food. They are also a perfect match for sweet-and-salty food seasoned with soy sauce, since soy sauce is rich in both sweet and *umami* savory flavors.



Squid sashimi

Climate and Natural Characteristics of Saga Prefecture, and initiatives to boost quality and branding

Saga Prefecture, located in the northwestern part of Kyushu, is comprised of the Sefuri Mountains stretching from the northeast to the central part of the prefecture, and the Tara Mountains to the southwest.

In addition, the Saga Plain, stretching from the southern part of the Sefuri Mountains to the Ariake Sea, has warm weather year-round. As such the area is home to numerous rice fields. The high-quality rice produced here, along with the river bed water flowing from the Sefuri Mountains and the Tara Mountains, has been used in sake-brewing since olden times.

In recent years, Saga Prefecture has worked to further boost the quality of the region, for example by establishing the “Saga Prefecture Product Origin Designation Committee”, to certify sake products that meet “The Saga Certified Sake” criteria. It has also instituted the “Saga Prefecture Ordinance on Promoting Toasts with Japanese Sake”. In these and other ways, the municipal government has collaborated with the private sector to promote the “Saga” brand of sake.



Saga Plain



Ingredients and Rules for GI Saga

Ingredients

- Rice and rice *koji* made in Japan.
- Water collected in Saga Prefecture.

Rules for GI Saga

- Produced, stored and bottled in Saga Prefecture.



Ariake Sea



Hizen Hamashuku Sake Brewery Road

Control Body

To maintain the special characteristics implied by the “Saga” Geographical Designation, Management Commission for GI ”Saga” confirms that the relevant products meet the criteria under the “Section on Ingredients and Production Methods for Alcoholic Beverages” under the Production Criteria for the Use of the Geographical Indication “Saga.”

Management Commission for GI “Saga”

Address: 6-14 Ekiminami Honmachi, Saga City,
Saga Prefecture
Sake Brewers Association

Website: **http://www.sagasake.or.jp**

(Emblem for GI SAGA)

Geographical Indication "山形 (*Yamagata*)"

(Designated in December, 2016)

Name	Geographical Area	Liquor Category
山形(*Yamagata*)	Yamagata Prefecture	清酒(*Seishu*/Sake)

Silky and clear taste

Yamagata's *seishu*(sake) generally has a silky and clear taste. *Jummai-shu* and *Honjozo-shu* of "Yamagata" are characterized by their rich, full-bodied yet gentle characteristics with a harmony of acidity and *umami*.

The *Jummai-ginjo-shu* and *Ginjo-shu* have clear taste due to smooth texture and the fruity flavor, which is reminiscent of bananas, and other fruits grown in Yamagata Prefecture such as apples, melons, and La France pears.

These characteristics contribute to the clear taste.



Fuji apple



Pear



Dune melon (Shonai region)

Climate and Natural Characteristics of Yamagata Prefecture, and efforts to improve their brewing techniques

In Yamagata Prefecture, it snows heavily in winter.

Therefore, melted snow become excellent underground water in the mountain ranges of Yamagata Prefecture. The water in Yamagata Prefecture is soft water and is suitable for sake making.

This water contributes directly to its "clear taste" by making advantage of it as brewing water. In addition, the bitter winter cold of Yamagata Prefecture is suited to inhibiting the growth of undesirable microorganisms and conducive to long-term, low-temperature fermentation which is important especially *Ginjo-shu* brewing. For these reasons Yamagata Prefecture is one of a most ideal place for brewing *Ginjo-shu*.

Within the prefecture, under the leadership of the Yamagata Research Institute of Technology and the Yamagata Sake maker's Association, the effort was taken to develop human resource and to improve brewing techniques. This has raised the overall quality of sake produced in this region and has contributed to creating soft and clear taste, which are the specific properties of Yamagata sake.



Rime of Zao (Yamagata-city)

Ingredients and Rules for GI Yamagata

Ingredients

- Rice and rice *koji* made in Japan.
- Water collected in Yamagata Prefecture.
- Sugar is not used.



Cascade around Gassan Mountain (Nishikawa-machi)

Rules for GI Yamagata

- Produced, stored and bottled in Yamagata Prefecture.

Control Body

The Yamagata Sake Brewers Association conducts quality reviews on a regular basis.To maintain the established GI Yamagata standards.

(Emblem for GI YAMAGATA)

GI 山形 GI YAMAGATA GEOGRAPHICAL INDICATION

Yamagata Sake Brewers Association

Address: 1-7-46, Midori-town, Yamagata City, Yamagata Prefecture

Website: **www.yamagata-sake.or.jp/**





Geographical Indication
“新潟 (*Niigata*)”
(Designated in February 2022)

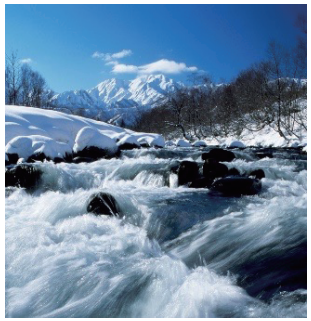
Name	Geographical Area	Liquor Category
新潟(*Niigata*)	Niigata Prefecture	清酒(*Seishu*/Sake)

Simple, clean-tasting sake

Niigata’s *seishu*(sake) is generally known for its refreshing quality.

The aroma that one gets when this sake is poured into a glass is soft like the morning mist. The flavor is smooth, like delicate snow, and goes down easily.

The light, sweet flavor that comes from the rice blends with other elegant flavors to leave only a pleasant afterglow behind. This simple, clean flavor is what earns Niigata sake its reputation as a particularly refreshing variety of sake.

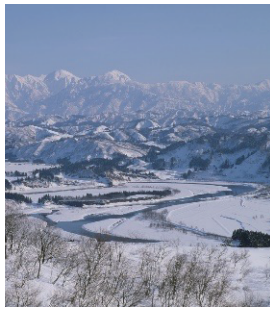


Climate and Natural Characteristics of Niigata Prefecture, and initiatives to boost production technologies

Niigata Prefecture boasts ample soft water thanks to the region’s heavy snowfall. The area’s stable low temperatures enabled by snow accumulation creates an ideal environment for the function microorganisms used in sake-brewing such as the *koji* mold and yeast, yielding the characteristically smooth-and-refreshing quality of Niigata sake.

In addition, the "Echigo *toji*" technique dating to the Edo Period has been passed down to the present day through the efforts of both the public and private sector.

By way of these and other initiatives, techniques enabling the production of high-quality sake have been successfully developed here. Thanks to this kind of support on sake-making techniques, the area has been able to devise and maintain sake unique to Niigata and appropriate for the times.



Ingredients and Rules for GI Niigata

Ingredients

- Rice and rice *koji* made in Japan.
- Water collected in Niigata Prefecture.
- Sugar is not used.

Rules for GI Niigata

- Produced, stored and bottled in Niigata Prefecture.



Control Body

To maintain the special characteristics implied by the “Niigata” Geographical Indication, the Niigata Sake Brewers Association confirms that the relevant products meet the criteria under the “Section on Ingredients and Production Methods for Alcoholic Beverages” under the Production Criteria for the Use of the Geographical Indication “Niigata.”

(Emblem for GI Niigata)

Niigata Sake Brewers Association

Address: 2-292-2 Higashinakadori, Chuo Ward, Niigata City, Niigata Prefecture

Website: **www.niigata-sake.or.jp/**



Sake Fair “Niigata Sake no Jin”

Geographical Indication
“壱岐(*Iki*)”
(Designated in June, 1995 / Revised February, 2018)

Name	Geographical Area	Liquor Category
壱岐 (*Iki*)	Iki City, Nagasaki Prefecture	蒸留酒(Spirits)

The aroma of barley together with the sweetness derived from rice *koji* and an altogether full body texture

The single distilled *shochu*, “Iki”, has a refreshing aroma enhanced by barley and has bodied sweet flavor of rice *koji*.

Moreover, “Iki” has a clean-finished mouthfeel enhanced by the water in Iki.



Barley field

Iki Island the Birth place of Barley *Shochu*

Iki City in Nagasaki Prefecture is located in the archipelago centered on Iki Island in the Genkai Sea to the north of Kyushu. Iki City is a region that has plentiful groundwater refined by its basalt layer over the years. The underground water in Iki City promotes fermentation, enhance flavor of “Iki” thick and stands out a clean-finished mouthfeel by using as *warimizu* (water added to *shochu* to adjust alcohol content).



Moreover, Iki City has the longest history to produced barley *shochu* in Japan.

“Iki” is traditionally made from rice *koji* and barley for ratio of 1:2. This traditional production method is one of the factors that have firmly established the characteristics of “Iki”.

Ingredients and Rules for GI Iki

Ingredients

- Barley
- Rice *koji*
- The weight ratio of rice *koji* and grain used for the *moromi* are approximately 1:2.
- Water collected in Iki City.

Rules for GI Iki

- Produced, stored and bottled in Iki City.
- Ferment the first *moromi* made from rice *koji* and water, then further ferment main *moromi* made by adding steamed grain and water to the first *moromi*. After that, the main *moromi* is distilled in a pot still.

Control Body

The Iki Shochu Management Committee regularly conducts confirmation of whether “Iki” meets standard of “Matters Concerning Ingredient and Producing Method of Liquor” in “Production Standard for GI ‘Iki’” to maintain the characteristics of the GI “Iki”.

(Emblem for GI IKI)

Iki Shochu Control Committee

Address: 639-3 Higashifure, Gonouracho, Iki City, Nagasaki Prefecture



Nishikihama beach



Saruiwa (basalt)

Geographical Indication
“球磨(*Kuma*)”
(Designated in June, 1995 / Revised February, 2018)

Name	Geographical Area	Liquor Category
球磨 (*Kuma*)	Kuma County and Hitoyoshi City Kumamoto Prefecture	蒸留酒(Spirits)

Rice *Shochu* with a Mellow Sweetness derived from Rice

The single distilled *shochu*, “Kuma”, has a refreshing aroma and a mellow sweetness enhanced by rice.

“Kuma” produced by atmospheric distillation has a toasty aroma peculiar to rice. “Kuma” produced by vacuum distillation has a fruity aroma.

Climate and Nature Characteristics of Kuma area and the water of Kuma River System are suitable for making *Shochu*

Kuma County and Hitoyoshi City in Kumamoto Prefecture are located in the Kuma Basin, surrounded by the Kyushu Mountains in the central part of Kyushu. The average temperature in winter is low and difference in temperature between daytime and nighttime is quite extreme despite low latitude in this area. There are many heavy foggy days that enables to ferment at relatively low temperature and store in favorable environment. This is why Kuma County and Hitoyoshi City are well-suited places to produce *shochu* with a refreshing aroma.



Kuma Basin

In addition, the water of Kuma River flowing through the Kuma Basin is soft and well-suited to produce *shochu*. “Kuma” takes advantage of this water to bring out a mellow sweetness derived from rice.

Ingredients and Rules for GI Kuma

Ingredients

- Rice and rice *koji* made in Japan.
- Water collected in Kuma County and Hitoyoshi City.



Rice made in Japan

Rules for GI Kuma

- Produced, stored and bottled in Kuma County and Hitoyoshi City.
- Distill *moromi* fermented by rice, rice *koji* and water or by rice *koji* and water in a pot still.
  Note: *Moromi* fermented by rice *koji* and water are made by adding rice *koji* and water to its first *moromi* and then further fermented.



Kuma *Shochu* drinking set (Gara and Choku)

Control Body

The Kuma Shochu Management Committee regularly conducts confirmation of whether “Kuma” meets standard of “Matters Concerning Ingredient and Producing Method of Liquor” in “Production Standard for GI ‘Kuma’” to maintain the characteristics of the GI “Kuma”.

(Emblem for GI KUMA)

JAPAN GEOGRAPHICAL INDICATION
KUMA SHOCHU
地理的表示 球磨

Kuma Shochu Management Committee

Address: 5-1 Fumotomachi, Hitoyoshi City, Kumamoto Prefecture

Geographical Indication
“琉球(*Ryukyu*)”
(Designated in June, 1995 / Revised February, 2018/ Revised September, 2020)

Name	Geographical Area	Liquor Category
琉球 (*Ryukyu*)	Okinawa Prefecture	蒸留酒(Spirits)

Rich Flavor Derived From Rice *Koji*

Ryukyu is a distilled spirit made by distilling *moromi* which is comprised of fermented rice *koji* and water in a pot still. In particular, *“kusu (koshu)”* (aged *shochu* stored for three years or more) produced by atmospheric distillation has dense aroma which is harmonious mixture of sweet vanilla aroma and *matsutake* mushroom aroma originating from rice with enzymes from black *koji* mold.



Ryukyu Awamori Drinking set (Karakara)

Characteristics of Ryukyu Produced by Black *Koji* and a dense Flavor Nurtured by Okinawa Prefecture's Water

Although the environment of Okinawa Prefecture is hot and humid with high rainfall, black *koji*—which generates more citric acid than other *koji* molds—promotes healthy fermentation, and the variety of different ingredients generated by the black *koji* create the special characteristics of Ryukyu.

Furthermore, the water in Okinawa Prefecture is hard with a high mineral content. This promotes the growth of microorganisms, which creates rich, dense flavors.



View of Sea in Okinawa

During the time of the Ryukyu Kingdom (1429–1879), the people of Okinawa acquired skills and technologies through cultural exchanges with trading partners in other countries, and the methods for producing distilled liquor were introduced from Southeast Asia and the Chinese continent over 500 years ago.

Okinawa Prefecture has a tradition of aging spirits for a number of years after distillation. Spirits that have been aged for three years or longer are called *“kusu (koshu)”*, and the well-established traditional technique for nurturing kusu is known as *“shitsugi”*.

Ingredients and Rules for GI Ryukyu

Ingredients

- Rice *koji* prduced by black *koji* which belongs to *Aspergillus luchuensis.*
- Water collected in Okinawa Prefecture.



Rice *koji* in which black *koji* grows

Rules for GI Ryukyu

- Produced, stored and bottled in Okinawa Prefecture.
- Distill *moromi* fermented by rice *koji* and water in a pot still.



Earthenware Jar for Storage

Matters relating liquor classes

- Pot distillation *shochu* , material alcohol

Control Body

The GI Ryukyu Management Committee regularly conducts confirmation of whether “Ryukyu” meets standard of “Matters Concerning Ingredient and Producing Method of Liquor” in “Production Standard for GI ‘Ryukyu’” to maintain the characteristics of the GI “Ryukyu”.

(Emblem for GI RYUKYU)

GEOGRAPHICAL INDICATION RYUKYU
地理的表示 琉球
JAPAN

GI Ryukyu Management Committee

Address: 2-8-9 Minatomachi, Naha City, Okinawa Prefecture

Geographical Indication “薩摩(*Satsuma*)”

(Designated in December, 2005 / Revised February, 2018)

Name	Geographical Area	Liquor Category
薩摩 (*Satsuma*)	Kagoshima Prefecture (with the exception of Amami City and Oshima County)	蒸留酒(Spirits)

Sweet Potato *Shochu* with a Rich, Floral Aroma

The single distilled *shochu*, “Satsuma”, is made from high-quality fresh sweet potatoes which can be obtained easily because Kagoshima Prefecture is also good sweet potato production area. “Satsuma” has a sweet flavor harmonized with its rich floral aroma, and has smooth mouthfeel even just after distilled.



Sakurajima (Kagoshima City) and Drinking vessel of Kagoshima “*Kurojoka*”

Climate and Natural Characteristics of Kagoshima Prefecture, and efforts to improve production techniques.

There are many regions with good drainage and those at low groundwater levels in Kagoshima Prefecture. Kagoshima Prefecture has been a well-suited place to grow sweet potatoes and has become the largest production area in Japan since mid-Edo period (1603-1868). That is why Kagoshima Prefecture maintaining supply of sweet potato is an ideal area for producing sweet potato *shochu*.



Sweet potato field

The production techniques for “Satsuma” are largely developed and disseminated, which is taken lead by the Kagoshima Prefecture Industrial Technology Center. Shochu Education and Research Center for Fermentation in Kagoshima University also conducts research development and human resource development for sweet potato *shochu*.

Ingredients and Rules for GI Satsuma

Ingredients

- Sweet potatoes produced in Kagoshima Prefecture*.
- Rice *koji* or sweet potato *koji* made from sweet potatoes.
- Water collected in Kagoshima Prefecture*.



Kogane Sengan (sweet potato)

Rules for GI Satsuma

- Produced, stored and bottled in Kagoshima Prefecture*.
- Distill *moromi* fermented by *koji*, sweet potatoes and water in a pot still.

* Except Amami City and Oshima County



Satsuma *shochu* declaration

Control Body

The Satsuma Shochu Management Committee regularly conducts confirmation of whether “Satsuma” meets standard of “Matters Concerning Ingredient and Producing Method of Liquor” in “Production Standard for GI ‘Satsuma’” to maintain the characteristics of the GI “Satsuma”.

(Emblem for GI SATSUMA)

Satsuma Shochu Control Committee

Address: 8-15 Kinkocho, Kagoshima City, Kagoshima Prefecture

Geographical Indication “山梨(*Yamanashi*)”

(Designated in July, 2013 / revised June, 2017)

Name	Geographical Area	Liquor Category
山梨(*Yamanashi*)	Yamanashi Prefecture	ぶどう酒(Wine)

Well-Balanced Wine That Preserves the Grape's Natural Properties

<Best-Known Wines>

White wine made from “Koshu” has an abundant aroma and a gentle taste.

Dry Koshu wine has a fruity citrus scent and a lively acidity.

Red wine made from “Muscat Bailey A” has a vivid red-purple hue, a fruity and sweet aroma, and a soft astringent flavor.



Climate and Natural Characteristics of Yamanashi Prefecture, and devise of Cultivation



Yamanashi Prefecture's climate is well-suited to growing grapes. The grapes are grown with bright, vivid colors.

The brisk cold autumn air has an excellent influence on their overall quality, including their sugar content.

In Yamanashi Prefecture, well-balanced wine preserving the grape’s natural properties has been manufactured by breweries, mainly “Yamanashi Prefecture Wine Brewery Association”, to devise better method of cultivating grapes and to select varieties for taking root in Yamanashi’s natural environment.

Ingredients and Rules for GI Yamanashi

Ingredients

- Grapes grown in Yamanashi Prefecture.
- Grape varieties used for wine are limited to 42 designated varieties, including Koshu, Muscat Bailey A, Cabernet Sauvignon, and Chardonnay,etc.
- Grapes must have at least a specified minimum sugar content.



Koshu



Muscat Bailey A



Cabernet Sauvignon



Chardonnay

Rules for GI Yamanashi

- Produced, stored and bottled in Yamanashi Prefecture.
- Alcohol content is 8.5% or higher for dry wine and 4.5% or higher for sweet wine.
- Chaptalization and acidification techniques can be used with certain restrictions.

Control Body

The Management Commission for GI "Yamanashi" conducts quality and display review. Only wines that pass these tests may display the “GI Yamanashi” label.To preserve the natural characteristics of GI “Yamanashi”.

Management Commission for GI “Yamanashi”

Address: Yamanashi Prefecture Wine Manufacturers' Association Local Industry Center, 2F 3-13-25 Tokoji, Kofu City, Yamanashi Prefecture

Website: **www.wine.or.jp/**



Geographical Indication
“北海道(*Hokkaido*)”
(Designated in June, 2018)

Name	Geographical Area	Liquor Category
北海道(*Hokkaido*)	Hokkaido	ぶどう酒(Wine)

Rich Acidity and Fruity Aroma Produced by the Blessings of the Land

White wines possess the fruity aroma of green apples and citrus as well as a light, fruity flavor.

There red wines possess a spicy, fruity fragrance and a light, mature aroma. They have clear acidity and mellow astringency.

Rosé wines possess a rich, fruity aroma. On the other hand, dry rosé wines are fruity and refreshing, and vividly convey their acidity.

Establishing a fixed standard for the overall acid value of each type of wine numerically clarifies the richness of the characteristic acidity of Hokkaido wines.



Climate and Natural Characteristics of Hokkaido, and devise of Cultivation

There are many hours of daylight from April to October, and temperatures change drastically throughout the day in the grape-growing area in Hokkaido. Also, during the grape-growing period, the climate is generally cool and there is little precipitation, so it is possible to harvest grapes in a healthy state with a high sugar and organic acid content.

In addition, cultivation methods that are applicable to severely cold and snowy climates have been established thanks to efforts by wine manufacturers on their own and the activities of conferences on Hokkaido-made wine. Development is also actively underway to create cold-resistant varieties such as mountain grape varieties and hybrid varieties that are optimized for the natural environment in Hokkaido.

The characteristics of Hokkaido wines, which are highly acidic with a fruity aroma, were formed through these cultivation methods as well as the traits of the climate and landscape.



Ingredients and Rules for GI Hokkaido

Ingredients

- Grapes grown in Hokkaido.
- Grape varieties used for wine are limited to 57 designated varieties, including Kerner, Niagara, Yamasachi, Pinot Noir, etc.
- Grapes must have at least a specified minimum suger content.



Kerner



Niagara



Yamasachi



Pinot Noir

Rules for GI Hokkaido

- Produced, stored and bottled in Hokkaido.
- Alcohol content is 14.5% or less.
- Chaptalization and acidification techniques can be used with certain restrictions.

Control Body

In order to preserve the natural characteristics of GI “Hokkaido,” the Manage ment Commission for GI “Hokkaido” conducts quality examinations, etc. and only wines that pass these tests may display the “GI Hokkaido” label.

Management Commission for GI “Hokkaido”

Address: 1-1-12 Ironai, Otaru City, Hokkaido
Otaru Canal Terminal
Inside NPO Winecluster Hokkaido

Website: **winecluster.org**

(Emblem for GI Hokkaido)

GI Hokkaido

Geographical Indication “山形 (*Yamagata*)”
(Designated in June, 2021)

Name	Geographical Area	Liquor Category
山形(*Yamagata*)	Yamagata Prefecture	ぶどう酒(Wine)

Featuring the inherent aroma and pleasantly acidic afterglow of grapes imbued with the richness of the region’s four seasons

With white wine, one can enjoy the inherent aroma of the grapes in floral and citrus notes, and also a refreshingly acidic aftertaste.

In addition to the aroma that comes from the grapes, aged red wine features a fragrant, mature aroma together with fruity notes.

The flavor is a combination of fresh acidic notes and an elegant astringency.

Rosé wine has a rich aroma stemming from the grapes and a fruity, light flavor. Sweet rosé strikes a balance between the inherent sweet and acidic flavors of grapes.

Dry rosé varieties feature a refreshing acidic taste.



Climate and Natural Characteristics of Yamagata Prefecture, and initiatives to boost production technologies

The grape cultivation areas of Yamagata Prefecture consist primarily of the intermediary regions between flatlands and mountains not suitable to paddy fields. The soil drains well due to the slope of the land, while the number of sunlight hours during the growing period, the temperature, precipitation levels, plus the organic acid in the soil, all contribute to the harvest of robust grapes.

Starting in around 1980, in addition to the cultivation of different varieties of high-quality grapes, production of authentic wines expanded in this region.

The Yamagata Prefecture Wine and Sake Association, as well as initiatives to boost production technologies by the Yamagata Young Winemakers’ Research Group—work together with the Yamagata Prefecture Agricultural Research Center and the Yamagata Prefecture Industrial Technology Center to share information on cultivation and production technologies to further improve the quality of the wines of Yamagata, known for their refreshing, acidic flavors.



Ingredients and Rules for GI Yamagata

Ingredients

- Grapes grown in Yamagata Prefecture.
- Grape varieties used for wine are limited to 51 designated varieties, including Delaware, Muscat Bailey A, Merlot, Yama Sauvignon, etc.
- Grapes must have at least a specified minimum suger content.



Delaware



Merlot



Yama Sauvignon

Rules for GI Yamagata

- Produced, stored and bottled in Yamagata Prefecture.
- Alcohol content is 7.0% or higher, and less than 20.0%.
- Volatile acidity content is 1.5g/L or less.
- Chaptalization and acidification techniques can be used with certain restrictions.

Control Body

To maintain the special characteristics implied by “Yamagata” Geographical Indication, the Management Committee for Use of the “Yamagata” Geographical Indication for Wine Products confirms that the relevant products meet the criteria under the “Section on Ingredients and Production Methods for Alcoholic Beverages” under the Production Criteria for the Use of the Geographical Indication of “Yamagata.”

Management Commission for GI “ Yamagata”

Address: Takahata Winery Grounds
2700-1 Nukanome, Takahata-machi,
Higashiokitama County,
Yamagata Prefecture

Website: **https://giyamagata-wine.jp/**

(Emblem for GI YAMAGATA)

GI YAMAGATA
GEOGRAPHICAL INDICATION

Geographical Indication
“長野 (*Nagano*)”
(Designated in June 2021)

Name	Geographical Area	Liquor Category
長野(*Nagano*)	Nagano Prefecture	ぶどう酒(Wine)

The essential qualities of these wines, which stem from the type of grape they are made from, are extremely evident



In general, the red wines of this area are highly concentrated in character, featuring a rich tone, plus a combination of deep tannins and an appropriate level of acidity.

The white wines of this region, meanwhile, clearly exhibit the distinct aromas of the different types of grapes, yielding a fresh, lively acidic flavor.

In addition, amongst Nagano wines, those labeled as “premium,” strike a perfect balance between a rich, elegant aroma and a robust, fruity flavor—drawing on the varying flavors and aromas of the different types of grapes. The result is a definitive afterglow.

Climate and natural characteristics of Nagano Prefecture, and initiatives to promote wine

The average elevation of Nagano Prefecture is higher than 1,000 meters.

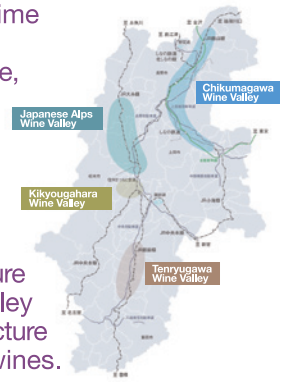
Much of the land area used for grape cultivation is 500-meters-plus. Local conditions, such as good drainage of the soil, a cool environment, and a significant difference between daytime and nighttime temperatures create an ideal environment for grape-making.

These climate conditions yield the appropriate organic acids in the grapes used to make white wine, and at the same time exhibit a high sugar content.

The grapes used in red wines produced here, meanwhile, are high-quality grapes containing ample amounts of anthocyanin.

The region is one of the nation’s leaders in terms of production volumes.

In addition, the Nagano Prefectural Government has engaged in industry-government-academia collaborative projects, such as the establishment of the Nagano Prefecture Product Origin Designation System, the Shinshu Wine Valley concept,etc.The objective is to revitalize the Nagano Prefecture wine industry as well as branding of made-in-Nagano wines.



Ingredients and Rules for GI Nagano

Ingredients

- Grapes grown in Nagano Prefecture.
- Grape varieties used for wine are limited to 50 designated varieties, including Merlot, Chardonnay, Cabernet Sauvignon, etc.
- Grapes must have at least a specified minimum suger content.



Rules for GI Nagano

- Produced, stored and bottled in Nagano Prefecture.
- Alcohol content is 7.5% or higher (8.0% or higher for premium varieties).
- Chaptalization and acidification techniques can be used with certain restrictions.
- Only wine products that meet a specified set of conditions may be labelled as “Nagano Premium Wine."

Control Body

To maintain the special characteristics implied by the “Nagano” Geographical Designation, the Nagano Prefecture Product Origin Designation Committee confirms that the relevant products meet the criteria under the “Section on Ingredients and Production Methods for Alcoholic Beverages” under the Production Criteria for the Use of the Geographical Indication “Nagano.”

Nagano Prefecture Product Origin Designation Committee

(Emblem for GI NAGANO)

Address: Japanese Sake and Wine Promotion Division,
692-2 Habashita Minami Nagano,
Nagano City,
Nagano Prefecture

Geographical Indication
“大阪 (*Osaka*)”
(Designated in June 2021)

Name	Geographical Area	Liquor Category
大阪 (*Osaka*)	Osaka Prefecture	ぶどう酒(Wine)

These wines feature a concentrated fruity flavor and mild acidity derived from fresh-and-delicious grapes

Osaka wines utilize fresh, great-tasting grapes. Table grape cultivation techniques developed over many years of wine grape production, mainly Delaware and other table grape varieties, are applied in the production process.

Wines made from Delaware grapes are characterized by a refreshing aroma and rich, deep sweetness.

In addition, the white wines of the area made with non table grapes have a rich, fruity aroma, while the red wines have more of a mellow aroma and soft, fruity flavor tempered by mild tannins. The result is a weighty body to the wine.

Climate and Natural Characteristics of Osaka Prefecture, and reliable brewing technologies

The grape producing areas of Osaka Prefecture receive ample hours of sunlight, and also have a warm climate and low rainfall year-round.



Because of significantly low rainfall in the summer, the region is conducive to healthy grape growth. It developed as a major grape production region starting around 1880.

In 1914, the first full-scale winery in the area was established in order to utilize non-standard table grapes. Wine was made using table grapes such as Koshu and Delaware varieties.

Subsequently, grape varieties from Europe appropriate to the climate of Osaka Prefecture, along with grapes specifically for wines, were introduced.

In recent years, the Osaka Prefecture Research Institute of Environment, Agriculture, and Fisheries has collaborated with wineries in the production area to bolster winemaking technologies.

Ingredients and Rules for GI Osaka

Ingredients

- Grapes grown in Osaka Prefecture.
- Grape varieties used for wine are limited to 36 designated varieties, including Delaware, Muscat Bailey A, Koshu, Merlot, Cabernet Sauvignon, etc.
- Grapes must have at least a specified minimum suger content.



Delaware

Rules for GI Osaka

- Produced, stored and bottled in Osaka Prefecture.
- Alcohol content is 9.0% or higher (4.5% or higher for sweet wines).
- Chaptalization and acidification techniques can be used with certain restrictions.

Control Body

To maintain the special characteristics implied by the “Osaka” Geographical Indication, the Management Committee for Use of the “Osaka” Geographical Indication for Wine Products conducts quality inspections, ensuring that only wines passing these inspections receive the “Osaka” Geographical Indication.

Management Commission for GI “Osaka”

Address: 2-9-14 Taiheiji , Kashiwara City,
Osaka Prefecture
Katashimo Wine & Food
Osaka Wineries Association

Website: **https://www.osaka-winery.com**

(Emblem for GI Osaka)



A vineyard overlooking the Osaka Plain



Winemakers

Geographical Indication
“和歌山梅酒（*Wakayama Umeshu*）”
(Designated in September 2020)

Name	Geographical Area	Liquor Category
和歌山梅酒 (*Wakayama Umeshu*)	Wakayama Prefecture	その他の酒類 (Other kinds of liquor)

Strong Taste Harmonizing Richly Flavored Ume Fruit Extract and Alcohol



Wakayama Umeshu instantaneously fills the mouth with a refreshing flavor and the rich, thick aroma of freshly picked unripe or ripe ume fruits from Wakayama Prefecture and envelops the stimulating aroma of the alcohol within the liquor.

The pleasant, slightly long trailing notes from the sweetness of moderate amounts of sugar and the acidity of the ume fruits fill the oral and nasal cavities to enhance the taste of any food, making this umeshu a perfect aperitif.

Climate and Natural Characteristics of Wakayama Prefecture, and the Development of Umeshu Production



Ume fruit orchard in the Minabe area

Wakayama Prefecture has many mountainous areas where fruit cultivation has long thrived here. Ume fruit trees, in particular, grow efficiently on the slopes of the mountains, and Wakayama Prefecture’s warm climate and substantial annual rainfall make it possible to cultivate large, high-quality ume fruits. Accordingly, ume fruit cultivation has spread throughout the prefecture but is centered on Tanabe City and Minabe Town in the Hidaka County.

Wakayama Umeshu was born when sake breweries began making umeshu during the off-season for sake production from spring to summer.

Later, umeshu brewers and ume fruit growers joined forces to maintain the characteristics and further improve the quality of Wakayama Umeshu through continuous research on umeshu and the methods for cultivating the ume fruit varieties most suitable for the making of umeshu.

Ingredients and Rules for GI Wakayama Umeshu

Ingredients

- Ume fruits immersed in alcohol are freshly picked unripe or ripe ume fruits produced in Wakayama Prefecture.
- The alcohol for immersing the ume fruits is *seishu* (sake), continuous distillation *shochu*, single distillation *shochu*, whisky, brandy, material alcohol, or spirits, prescribed under Article 3 of the Liquor Tax Act.
- Other than alcohol and ume fruit, only ume flesh, ume juice, sugar, sugar-containing materials(excluding synthetic sweeteners), carbonic acid can be used.

Rules for GI Wakayama Umeshu



Ripe ume fruits (produced in Wakayama Prefecture)

- Use 300 kg or more of ume fruit for every kiloliter of alcohol in which the ume fruits are immersed.
- Ume fruits are immersed in alcohol in Wakayama Prefecture.
- Ume fruits are immersed in alcohol for a minimum of 90 days.
- While the ume fruits are immersed in alcohol, they must not be intentionally crushed or compressed.
- Once removed from the alcohol, the ume fruits must not be reused for making umeshu.
- Produced, stored and bottled in Wakayama Prefecture.

Matters relating liquor classes

- Liqueur

Control Body

The GI Wakayama Umeshu Management Committee regularly screens for product quality in order to maintain the special features of the Wakayama Umeshu geographical indications.
*This control body also certifies the long-term aging process used to produce Wakayama Umeshu.

(Emblem for GI Wakayama Umeshu)

GI Wakayama Umeshu Management Committee

Address: 16 Saikaya-machi, Wakayama City, Wakayama Prefecture

Website: **https://giwakayama.com**

Geographical Indication "日本酒 (*Nihonshu*)" (Designated in December, 2015)

Name	Geographical Area	Liquor Category
日本酒 (*Nihonshu*) (Japanese Sake)	The entire country of Japan	清酒 (*Seishu*/Sake)

"*Nihonshu*" (Japanese Sake) is regarded as a special liquor products from rice, a staple and precious food in Japan. In addition to daily consumption, people drink "*Nihonshu*" on special occasions such as traditional festivals, annual events, weddings, and funerals. "*Nihonshu*" is deeply rooted in Japanese culture and tradition.
Hence "*Nihonshu*" was designated as Geographical Indication by the National Tax Agency of JAPAN in December of 2015.

Benefits of designation

Only sake produced in Japan using Japanese-grown rice is entitled to the exclusive use of the term "*Nihonshu*".



1 Makes it much easier for consumers to distinguish "*Nihonshu*" from other sake exist in domestic market that are produced outside Japan or made from rice grown in countries other than Japan. These other liquor products are prohibited from using the term "*Nihonshu*".

2 Makes it easy to impress consumer with that "*Nihonshu*" is a high-quality and reliable Japanese liquor products.

3 Even in overseas differentiation between "*Nihonshu*" and other sake produced outside Japan will be possible by encouraging protection of GI "*Nihonshu*" in many countries through international negotiation produced. Make it possible to enhance the brand value of "*Nihonshu*".

(Note) If GI "*Nihonshu*" label is given on containers or packing, it is not required to contains "the indication which make it clear that it is the GI" using terms such as "地理的表示", "Geographical Indication" or "GI".

This greatly contributes to the stimulation of domestic market for "*Nihonshu*" and promotes exports to overseas.

To protect the geographical indication of liquor overseas

The geographical indication system for liquor products is a system recognized as an intellectual property right by the WTO/TRIPS Agreement and is an effective system for protecting its name overseas.
The NTA is working through international negotiations to ensure that the geographical indications of Japanese liquors are properly protected.

○ In the EU / EPA that became effective in February 2019, Mutual protection of the geographical indication of liquor has been achieved.

○ In the Trade Agreement Between Japan and The United States of America that became effective in January 2020, The United States of America Promised to proceed with examination procedures for the protection of geographical indications of Japanese Liquors.

○ The mutual protection of the geographical indications of liquors has been realized through the Japan-UK Comprehensive Economic Partnership Agreement (EPA), which came into effect in January 2021.

A list of GIs designated by the Commissioner of the National Tax Agency and a list of GIs for which mutual protection has been agreed are available on the National Tax Agency of Japan website. Please refer to https://www.nta.go.jp/english/taxes/liquor_administration/geographical/02.htm