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.

Unauthorized use

- It is not produced within the GI area.
- It does not meet the production standards or the quality requirements of the GI.
- The confusing labeling which consumers recognize it to be the GI by mistake.

GI Liquor Products

Government

Check

Guaranteed

True place of origin

Certain production standards

GIs can be taken as a national guarantee. We can choose regional-brand products which are not imitations.

Consumer

Producer

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 in the 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 January, 2021)

**Product Category**
- **Seishu(7)** (Sake)
- **Wine(2)**
- **Spirits(4)** (Shochu / Awamori)
- **Other kinds of liquor(1)** (Liqueur)

*The regions shown in brackets comprise the scope of production

**Designated Geographical Indications**

**Wine(2)**
- **Seishu(7)**
  - **Hakusan** (Hakusan City, Ishikawa Prefecture)
  - **Nadagogo** (Nada Ward and Higashinada Ward in Kobe City, Ashiya City, and Nishinomiya City, Hyogo Prefecture)
  - **Harima** (Himeji City and 21 other municipalities, Hyogo Prefecture)
  - **Yamagata** (Yamagata Prefecture)
  - **Tonan** (Tone Numata, Numata City and Katahina Village, Gunma Prefecture)
  - **Nadagogo** (Nada Ward and Higashinada Ward in Kobe City, Ashiya City, and Nishinomiya City, Hyogo Prefecture)

**Spirits(4)**
- **Mie** (Mie Prefecture)
- **Yamanashi** (Yamanashi Prefecture)
- **Kumamoto** (Kumamoto Prefecture)
- **Okinawa** (Ryukyu, Okinawa Prefecture)

**Other kinds of liquor(1)** (Liqueur)
- **Kumamoto** (Kumamoto Prefecture)

*Ali City, Kacogawa City, Ako City, Nishiwaki City, Miki City, Takasago City, Ono City, Kasa City, Shilo City, Kato City, Tatsuno City, Akashi City, Taka Town, Inami Town, Harima Town, Ichihara Town, Fukusaki Town, Kamikawa Town, Takish 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.
<table>
<thead>
<tr>
<th>Name</th>
<th>Product</th>
<th>Date of Designation</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>奄城：Iki (Barley)</td>
<td>June 30, 1995</td>
<td>25~26</td>
</tr>
<tr>
<td>2</td>
<td>球磨：Kuma (Rice)</td>
<td>June 30, 1995</td>
<td>27~28</td>
</tr>
<tr>
<td>3</td>
<td>琉球：Ryukyu</td>
<td>June 30, 1995 (Revised as of Sep 14, 2020)</td>
<td>31~32</td>
</tr>
<tr>
<td>4</td>
<td>薩摩：Satsuma</td>
<td>December 22, 2005</td>
<td>29~30</td>
</tr>
<tr>
<td>5</td>
<td>白山：Hakusan</td>
<td>December 22, 2005</td>
<td>15~16</td>
</tr>
<tr>
<td>6</td>
<td>山梨：Yamanashi</td>
<td>July 16, 2013</td>
<td>13~14</td>
</tr>
<tr>
<td>7</td>
<td>日本酒：Nihonshu</td>
<td>December 25, 2015</td>
<td>33</td>
</tr>
</tbody>
</table>

*Only changes based on the "Notice on Establishing Indication Standards Concerning Geographical Indications for Liquor" reviewed in October 2015 are listed.

<table>
<thead>
<tr>
<th>Name</th>
<th>Product</th>
<th>Date of Designation</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>山形：Yamagata</td>
<td>Seishu (Sake)</td>
<td>9~10</td>
</tr>
<tr>
<td>9</td>
<td>菱五郷：Nadagogo</td>
<td>Seishu (Sake)</td>
<td>19~20</td>
</tr>
<tr>
<td>10</td>
<td>北海道：Hokkaido</td>
<td>Wine</td>
<td>7~8</td>
</tr>
<tr>
<td>11</td>
<td>はりま：Harima</td>
<td>Seishu (Sake)</td>
<td>21~22</td>
</tr>
<tr>
<td>12</td>
<td>三重：Mie</td>
<td>Seishu (Sake)</td>
<td>17~18</td>
</tr>
<tr>
<td>13</td>
<td>和歌山梅酒：Wakayama Umeshu</td>
<td>Liqueur</td>
<td>23~24</td>
</tr>
<tr>
<td>14</td>
<td>利根沼田：Tone Numata</td>
<td>Seishu (Sake)</td>
<td>11~12</td>
</tr>
</tbody>
</table>

*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.html) (Information for Taxpayers > Information on Liquor Administration > Geographical Indication (GI) > Information on GIs protected in Japan).
Geographical Indication
“北海道（Hokkaido）”
(Designated in June, 2018)

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>北海道（Hokkaido）</td>
<td>Hokkaido</td>
<td>ぶどう酒（Wine）</td>
</tr>
</tbody>
</table>

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. Rose wines possess a rich, fruity aroma. On the other hand, dry rose 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.

Hokkaido’s Climate 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 Rule for GI Hokkaido

<table>
<thead>
<tr>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Must use grapes grown in Hokkaido.</td>
</tr>
<tr>
<td>• Grape varieties used for wine are limited to 57 designated varieties, including Kerner, Niagara, Yamasachi, Pinot Noir, etc.</td>
</tr>
<tr>
<td>• Grapes must not exceed a certain amount of sugar.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rule for GI Hokkaido</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Must be produced, stored and bottled in Hokkaido.</td>
</tr>
<tr>
<td>• Must have an ABV content of 14.5% or less.</td>
</tr>
<tr>
<td>• No more than a certain amount of additional sugar and acid may be added to the must.</td>
</tr>
</tbody>
</table>

Control Body

In order to preserve the natural characteristics of GI “Hokkaido,” the Management 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
The Yamagata Sake Brewers Association conducts quality reviews on a regular basis. To maintain the established GI Yamagata standards.

- Rice *koji* rice must be made in Japan.
- Water collected in Yamagata prefecture is used.
- No sugar is used as ingredient.

**Rule for GI Yamagata**

- Must be produced, stored and bottled in Yamagata prefecture.

**Ingredients and Rule for GI Yamagata**

**Ingredients**

- Rice *koji* rice must be made in Japan.
- Water collected in Yamagata prefecture is used.
- No sugar is used as ingredient.

**Climate and landscape of Yamagata prefecture and efforts to improve their brewing techniques**

In Yamagata prefecture, it snows heavily in winter. Therefore, melted snow becomes excellent underground water in the mountain ranges of Yamagata. The water in Yamagata 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 is one of the 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.

**Silky and clear taste**

Yamagata 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.

**Yamagata Sake Brewers Association**

Address: Yamagata prefecture, Yamagata-city, Midori-town, 1-7-46

Website: [www.yamagata-sake.or.jp/](http://www.yamagata-sake.or.jp/)
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
- The water used must come from 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 Kobo
  - Gunma G2 Kobo
  - Original brewery yeast (only yeasts collected and cultivated in the Tone Numata area)
- Ingredients must not include alcohol or sugar.
- When using seishu instead of water, only seishu from the production method described above may be used.

Rules for GI Tone Numata
- Must be brewed, 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.

GI Tone Numata Council
Address: 1306-2 Takahira, Shirasawa-machi, Numata City, Gunma Prefecture

Geographical Indication

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>利根沼田(Tone Numata)</td>
<td>Numata City and Katashima Village, Kawaba Village, Shinma Village and Minami Town in Tone County , Gunma Prefecture</td>
<td>清酒(Seishu/Sake)</td>
</tr>
</tbody>
</table>

Transparent flavor and moderate umami taste
The seishu (sake) of the Tone Numata area 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 Features of Tone Numata, 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 kuramoto or hired master brewers, efforts are being made to maintain and improve the region’s unique sake quality through research and the accumulation of sake brewing expertise.

Geographical Area
Tone Numata

Liquor Category
Seishu/Sake
**Geographical Indication**

“山梨(Yamanashi)”
(Designated in July, 2013 / revised June, 2017)

### Ingredients and Rule for GI Yamanashi

**Ingredients**
- Must use 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.
- Grapes must not exceed a certain amount of sugar.

**Rule for GI Yamanashi**
- Must be produced, stored, and bottled in Yamanashi prefecture.
- Dry wine must have an ABV content of 8.5% or higher, and sweet wine must have an ABV content of 4.5% or higher.
- No more than a certain amount of additional sugar and acid may be added to the must.

---

**Yamanashi Prefecture's Climate 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.

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**Well-Balanced Wine That Preserves the Grapes' 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.

---

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

**Ingredients and Rule for GI Hakusan**

**Ingredients**
- Rice and rice koji made in Japan (Rice which is made in Japan rated as 1 or higher class and polished down to 70% or less is used).
- Water collected in Hakusan City in Ishikawa Prefecture is used
- No sugar is used as ingredient

**Rule for GI Hakusan**
- Must be produced, stored and bottled in Hakusan City in Ishikawa Prefecture.
- Must not conduct preparation for liquefaction.
- Must produce by using shubo.
- Proportion of koji rice used must be at least 20%

Note 1: “Preparation for liquefaction” is a preparation method to liquefy sake rice by using enzymes without being steamed.
Note 2: “Shubo” is 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 (1989 National Tax Office Notice No.8)”

**Control Body**

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

**Management Organization for Geographical Indication Hakusan Sake**
Address: 12 Higashi Shinmachi, Hakusan City, Ishikawa Prefecture
Website: [www.sake-hakusan.info/](http://www.sake-hakusan.info/)

**Full-Bodied Taste derived from Rice**

“Hakusan” sake generally has a full-bodied taste enhanced by rice. Mostly, Jummai-ginjo-shu and Ginjo-shu have a gentle fruity aroma, favorable acidity and a rich and full-bodied flavor.

Paddy-rice (Mitsuyano area, Hakusan City)

**Climate/Natural Feature in Hakusan City and Ongoing Quality Improvement Efforts**

Hakusan City in Ishikawa Prefecture is located in Tedorigawa Fan which flows from Sacred Mt.Hakusan, object of faith from more than 1300 years ago, and is rich in abundant riverbed water. This water containing much calcium and less potassium leads gradual fermentation and accelerates dissolution of rice in the process of sake brewing. In this way, it has brought about a flavor of rice and the quality peculiar to Hakusan with full-bodied taste has been formed.

Based on high evaluation for quality of sake from long ago, Hakusan sake makers have made effort to work to achieve producing rich flavor of sake by technical training and product development such as by using Yamahai-jikomi. Moreover, they launched the regional brand “Hakusan Kikusake” in 2005 to maintain their characteristics and to improve quality.
A Sake with Warmth, Elegance, and Richness

The seishu (sake) of Mie Prefecture are 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.

Climate and Natural Features 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.

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.

Geographical Indication “三重 (Mie)”
(Designated in June 2020)

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>三重 (Mie)</td>
<td>Mie Prefecture</td>
<td>清酒 (Seishu/Sake)</td>
</tr>
</tbody>
</table>

A Sake with Warmth, Elegance, and Richness

The seishu (sake) of Mie Prefecture are 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.

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Ingredients and Rules for GI Mie

Ingredients

- The rice and rice koji must be grown and made in Japan (ranked Class 3 or higher in accordance with the Agricultural Products Inspection Act)
- The water must be from Mie Prefecture

Rules for GI Mie

- The sake must be a ‘Special Designation Sake’, with good flavor, color, and clarity
- The sake must be brewed, stored, and bottled in Mie Prefecture

(Note) A ‘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 Indica-...
Ingredients and Rules for Gl Nadagogo

**Ingredients**
- Rice and rice koji made in Japan (ranked Class 3 or higher according to the Agricultural Products Inspection Act).
- Water collected in Nadagogo.
- No sugar is used as ingredient.

**Rule for Gl Nadagogo**
- Must be produced, stored and bottled in Nadagogo.

**Control Body**
The Nadagogo Sake Brewers Association conducts quality reviews on a regular basis to maintain the established Gl Nadagogo standards.

**Nadagogo Sake Brewers Association**
Address: 5-10-11 Mikagehonmachi, Higashinada Ward, Kobe City, Hyogo Prefecture
Website: [www.nadagogo.ne.jp](http://www.nadagogo.ne.jp/)

**Climate and Landscape of Nadagogo 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.

In Nadagogo region, Tamba brewer at one of the Japan’s three biggest sake brewer’s guild 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.

**Liquor with a Sharp After-Taste**
Generally speaking, Nadagogo 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.
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 Hojonagari-cho, Himeji City, Hyogo Prefecture
(within the Himeji Brewers Association)

Ingredients and Rules for GI Harima

Ingredients
- The brewery uses only Yamada-Nishiki rice koji and Yamada-Nishiki rice harvested in Hyogo Prefecture (rice cultivated from seeds screened in accordance with Main Crop Seeds Production Ordinance [Hyogo Prefecture Ordinance No. 31])
- Only water collected within the Harima region is used
- No sugar or other ingredients are added to the raw materials

Rule for GI Harima
- The liquor products are brewed, stored, and bottled in Harima.

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

Generally, Harima’s Seishu (Sake) have 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 sake wines 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.

Harima’s climate and natural environment / 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.
Geographical Indication
“和歌山梅酒 (Wakayama Umeshu)”
(Designated in September 2020)

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>和歌山梅酒 (Wakayama Umeshu)</td>
<td>Wakayama Prefecture</td>
<td>その他の酒類 (Other kinds of liquor)</td>
</tr>
</tbody>
</table>

**Ingredients and Rules for GI Wakayama Umeshu**

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

**Rules for GI Wakayama Umeshu**
- Must use 300 kg or more of ume fruit for every kiloliter of alcohol in which the ume fruits are immersed.
- Ume fruits must be immersed in alcohol in Wakayama Prefecture.
- Ume fruits must be 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.
- If the umeshu is stored as part of the brewing process, it must be stored in Wakayama Prefecture.

**Matters relating liquor classes**
- Liqueur

**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 Features of Wakayama Prefecture and the Development of Umeshu Production**

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 District.

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.

**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.

**GI Wakayama Umeshu Management Committee**

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

Website: https://giwakayama.com
The single distilled shochu, “Iki”, has a refreshing aroma enhanced by barley and has bodied sweet flavor of rice koji. Moreover, “Iki” has a fresh mouthfeel enhanced by the water in Iki.

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 fresh 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 method of production is one of the factors that have firmly established the characteristics of “Iki”.
**Geographical Indication**

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>球磨(Kuma)</td>
<td>Kumamoto Prefecture’s Kuma County and Hitoyoshi City</td>
<td>燕留酒(Spirits)</td>
</tr>
</tbody>
</table>

**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.

**Kuma Basin’s Climate/Natural Feature and the Kuma River System’s Water well-suited to product Shochu**

Kuma District 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 District and Hitoyoshi City are well-suited places to produce shochu with a refreshing aroma.

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 Rule for GI Kuma**

**Ingredients**
- Rice and rice koji made in Japan
- Water collected in Kuma District and Hitoyoshi City in Kumamoto Prefecture

**Rule for GI Kuma**
- Must be produced, stored and bottled in Kuma District and Hitoyoshi City in Kumamoto Prefecture
- Must distill moromi fermented by rice, rice koji and water or by rice koji and water in a single distillation pot
  Note: Moromi fermented by rice koji and water must be made by adding rice koji and water to its first moromi and then further fermented

**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”.

**Kuma Shochu Management Committee**
Address: 5-1 Fumoto-machi, Hitoyoshi City, Kumamoto Prefecture
**Geographical Indication**

**“薩摩(Satsuma)”**

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>薩摩(Satsuma)</td>
<td>Kagoshima Prefecture (with the exception of Amami City and Oshima County)</td>
<td>燕留酒(Spirits)</td>
</tr>
</tbody>
</table>

**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 a good sweet potato production area. “Satsuma” has a sweet flavor harmonized with its rich floral aroma, and has smooth mouthfeel even just after distilled.

**Climate/Natural Feature in 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.

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 Rule 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*

**Rule for GI Satsuma**
- Must be produced, stored and bottled in Kagoshima Prefecture*
- Must distill moromi fermented by koji, sweet potatoes and water in a single distillation pot

* except Amami City and Oshima District

**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”.

**Satsuma Shochu Control Committee**

Address: 8-15 Kinkocho, Kagoshima City

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* Kogane Sengan (sweet potato)

* Satsuma shochu declaration

* Emblem for GI SATSUMA
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”.

**Geographical Indication**

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>琉球 (Ryukyu)</td>
<td>Okinawa Prefecture</td>
<td>燕留酒(Spirits)</td>
</tr>
</tbody>
</table>

**Rich Taste Derived From Rice Koji**

Ryukyu is a distilled spirit made by distilling moromi comprising rice koji and water fermented in a single distillation pot using black koji mold. In particular, “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.

**Characteristics of Ryukyu Produced by Black Koji and a dense Flavor Nurtured by Okinawa’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. 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 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 Rule for GI Ryukyu**

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

**Rule for GI Ryukyu**
- Must be fermented, distilled, stored and bottled in Okinawa Prefecture
- Must distill moromi fermented by rice koji and water in a single distillation pot

**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”.

GI Ryukyu Management Committee
Address: 2-8-9 Minatocho, Naha City, Okinawa Prefecture
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 February 2021, Japan added three products and the EU added seven products as targets for mutual protection under the EU/EPA).
- 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

Geographical Indication
“日本酒 (Nihonshu)”
(Designated in December, 2015)

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>日本酒 (Nihonshu) (Japanese Sake)</td>
<td>The entire country of Japan</td>
<td>洋酒 (Seishu/Sake)</td>
</tr>
</tbody>
</table>

“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.