What is the Geographical Indications for Liquor Products in Japan?
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.

GI Liquor Products

- **True place of origin**
- **Certain production standards**

Guaranteed

Check

Government

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.

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

GI serves to protect regional brand values. It has become easier for customers to understand the characteristic of the liquor products of our areas rightly.

Consumer

Producer
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 March, 2020)

- **Nihonshu (Japan)**
- **Shochu (Barley)**
- **Shochu (Rice)**
- **Awamori**
- **Seishu (Sake)**
- **Wine**
- **Spirits (Shochu/Awamori)**

*The regions shown in brackets comprise the scope of production

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

*Aoi City, Kakogawa City, Ako City, Nishiwaki City, Miki City, Takanagawa 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-cho, 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>
</tr>
</thead>
<tbody>
<tr>
<td>いき：Iki</td>
<td>Shochu(Barley)</td>
<td>June 30, 1995</td>
</tr>
<tr>
<td>球磨：Kuma</td>
<td>Shochu(Rice)</td>
<td>June 30, 1995</td>
</tr>
<tr>
<td>琉球：Ryukyu</td>
<td>Awamori</td>
<td>June 30, 1995</td>
</tr>
<tr>
<td>薩摩：Satsuma</td>
<td>Shochu (Sweet potato)</td>
<td>December 22, 2005</td>
</tr>
<tr>
<td>白山：Hakusan</td>
<td>Seishu (Sake)</td>
<td>December 22, 2005</td>
</tr>
<tr>
<td>山梨：Yamanashi</td>
<td>Wine</td>
<td>July 16, 2013</td>
</tr>
<tr>
<td>日本酒：Nihonshu</td>
<td>Seishu (Sake)</td>
<td>December 25, 2015</td>
</tr>
<tr>
<td>山形：Yamagata</td>
<td>Seishu (Sake)</td>
<td>December 16, 2016</td>
</tr>
<tr>
<td>潟五郷：Nadagogo</td>
<td>Seishu (Sake)</td>
<td>June 28, 2018</td>
</tr>
<tr>
<td>北海道：Hokkaido</td>
<td>Wine</td>
<td>June 28, 2018</td>
</tr>
<tr>
<td>はりま：Harima</td>
<td>Seishu (Sake)</td>
<td>March 16, 2020</td>
</tr>
</tbody>
</table>

*Harima* (Seishu/Sake) has been newly designated a geographical indication of liquor products (as of March 16, 2020).

*For a listing of the production standards for each region, please refer to the National Tax Agency of Japan website (www.nta.go.jp).*
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

Ingredients
- Must use grapes grown in Hokkaido.
- Grape varieties used for wine are limited to 57 designated varieties, including Kerner, Niagara, Yamasachi, Pinot Noir, etc.
- Grapes must not exceed a certain amount of sugar.

### Ingredients

<table>
<thead>
<tr>
<th>Kerner</th>
<th>Niagara</th>
<th>Yamasachi</th>
<th>Pinot Noir</th>
</tr>
</thead>
</table>

### Rule for GI Hokkaido
- Must be produced, stored and bottled in Hokkaido.
- Must have an ABV content of 14.5% or less.
- No more than a certain amount of additional sugar and acid may be added to the must.

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
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.

Climate and landscape 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. 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 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.
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.

Rule for GI Yamagata

• Must be 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.

【Yamagata Sake Brewers Association】

<Address> Yamagata prefecture, Yamagata-city, Midori-town, 1-7-46

<Website> www.yamagata-sake.or.jp/
Geographical Indication “山梨(Yamanashi)”
(Designated in July, 2013 / revised June, 2017)

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>山梨(Yamanashi)</td>
<td>Yamanashi prefecture</td>
<td>ぶどう酒(Wine)</td>
</tr>
</tbody>
</table>

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.

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.
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.

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

A chrysanthemum and sake cup
Tedorigawa Gorge (Yoshino, Hakusan City)

Emblem for GI HAKUSAN

Ingredients and Rule for GI Hakusan

**Control body**
- 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 ingredients

**Ingredients**
- 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)”

Rule for GI Hakusan

<table>
<thead>
<tr>
<th>Name</th>
<th>Geographical Area</th>
<th>Liquor Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>白山 (Hakusan)</td>
<td>Hakusan City, Ishikawa Prefecture</td>
<td>清酒 (Seishu/Sake)</td>
</tr>
</tbody>
</table>

**Liquor Category**

Seishu/Sake

**Hakusan City**

**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.

**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.
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 GI Hakusan Sake Management Organization regularly conducts quality assessments to maintain the characteristics of GI “Hakusan”.

【GI Hakusan Sake Management Organization】
<Address> 12 Higashi Shinmachi, Hakusan City, Ishikawa Prefecture
<Website> www.sake-hakusan.info/
Ingredients and Rules for Gl Nadagogo

- 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.

Ingredients

- Must be produced, stored and bottled in Nadagogo.

Rule for GI Nadagogo

**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.

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.

**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.
Ingredients and Rules for GI 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 GI 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 GI Nadagogo standards.

【Nadagogo Sake Brewers Association】

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

<Website> www.nadagogo.ne.jp/
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**

*Telephone* 079-222-1472

*Address* 246 Hojonagara-cho, Himeji City, Hyogo Prefecture (within the Himeji Brewers Association)

**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

**Liquor Products**

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

### Rule for GI Harima

**Ingredients and Rules for Gl 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, Shisco 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-cho

### A light, 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.

![Yamada-Nishiki rice paddy](image)

### 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 rice pearls 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](image)
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.

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 Hojonagara-cho, Himeji City, Hyogo Prefecture (within the Himeji Brewers Association)

<Telephone> 079-222-1472
Iki Shochu Control Committee

Address
639-3 Higashi Fure, Gonoura-cho, Iki City, Nagasaki Prefecture

Control body

- Barley
- Rice koji
- The weight ratio of rice koji and grain used for the moromi must be approximately 1:2
- Water collected in Iki City in Nagasaki Prefecture

Must be produced, stored and bottled in Iki City in Nagasaki Prefecture

Must 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 must be distilled in a single distillation pot.

In 1995, the Geographical Indication “Iki” was designated. The designation was revised in February 2018.

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.

A Flavor with the Aroma of Wheat and the Sweetness and Thickness of Rice Koji

Iki Island the Birth place of wheat 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 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”.

Iki City, Nagasaki Prefecture

Name Geographical Area Liquor Category

Iki (Iki) Iki City, Nagasaki Prefecture 蒸留酒 (Spirits)
Ingredients and Rule for GI Iki

**Ingredients**
- Barley
- Rice koji
- The weight ratio of rice koji and grain used for the moromi must be approximately 1:2
- Water collected in Iki City in Nagasaki Prefecture

**Rule for GI Iki**
- Must be produced, stored and bottled in Iki City in Nagasaki Prefecture
- Must 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 must be distilled in a single distillation pot

**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”.

【Iki Shochu Control Committee】

<Address> 639-3 Higashi Fure, Gonoura-cho, Iki City, Nagasaki Prefecture

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Nishikihama beach

Saruiwa (basalt)
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 District and Hitoyoshi City</td>
<td>蒸留酒(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
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.

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*

Kogane Sengan (sweet potato)

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

Ingredients and Rule for GI Satsuma

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
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

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**Rich Taste Derived From Rice Koji**

The single distilled shochu, “Ryukyu”, has a rich flavor by proper amount of oily component derived from rice koji. 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 there is a high possibility of microbial spoilage during fermentation in mash under high temperature and high precipitation, even in this high temperature and humid area where microbial spoilage during fermentation might be occurred.

The water in Okinawa Prefecture is hard and contains lots of minerals that promote the activities of microorganisms, which help to form rich and dense flavors.

Furthermore, it is said that inhabitants in Okinawa Prefecture had obtained various techniques by cultural exchanges with trade countries from Ryukyu Kingdom period. It is also said that method of producing distilled liquor was first introduced from Southeast Asia and the Chinese Continent over 500 years ago.

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**Geographical Indication**

"琉球(Ryukyu)"

*(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>琉球 (Ryukyu)</td>
<td>Okinawa Prefecture</td>
<td>蒸留酒(Spirits)</td>
</tr>
</tbody>
</table>

**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

**Ingredients**

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

**Liquor Category**

- Ryukyu

**Geographical Area**

- Name: Geographical Area (Designated in June, 1995 / Revised February, 2018)

- Rich Taste Derived From Rice Koji

- Characteristics of Ryukyu Produced by Black Koji and a dense Flavor Nurtured by Okinawa's Water
Ingredients and Rule for GI Ryukyu

**Ingredients**

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

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**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

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**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”.

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【GI Ryukyu Management Committee】

<Address> 2-8-9 Minatocho, Naha City, Okinawa Prefecture
“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.

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 U.S.-Japan Trade Agreement, which came into effect in January 2020, the United States promised that the United States proceed with consideration procedures for protecting the geographical indication of Japanese alcoholic beverages.

Detailed information on the GIs and lists of the GIs designated by the Commissioner of the National Tax Agency of JAPAN is available from the National Tax Agency of JAPAN website.
What is the Geographical Indications for Liquor Products in Japan?

Japan. “Kampai” to the world.