

## Summary of Product Specification of Japanese GIs

### I. Name of the Geographical Indication

はりま (Harima)

### II. Product Category

Seishu (sake) – Article 3, Item 7 of Liquor Tax Act

### III. Petitioner

Harima Sake Research Society

246, Hojo Nagara-cho, Himeji City, Hyogo Prefecture

### IV. Date of Protection in Japan

March 16, 2020

### V. Product Description

(a) Raw Material and Production Method (See Annex 1&2)

(1) Raw materials

- i) Only Yamada Nishiki harvested in Hyogo Prefecture is used for rice and rice koji.
- ii) Water collected only in the production area. (See VI)
- iii) Ingredients for “Sake” with the provision of Article 3, Item7 of the Liquor Tax Act are used, provided that, among the ingredients for sake with the provision of Article 2 of the Enforcement Order of the Liquor Tax Act, ingredients other than alcohol (limited to the case in which, among ingredients, the weight of alcohol does not exceed 50% of the weight of rice (including rice for koji)) shall not be used.

(2) Production method

- i) Sake shall produce in the production area in accordance with the production method of sake with the provision of Article 3, Item 7 of the Liquor Tax Act.
- ii) Liquors must be stored in the production area, if needed in the producing process.
- iii) In the case of bottling in containers to be shipped to customers, liquors must be bottled in the production area.

(b) Characteristic

In general, sake of Harima tastes smooth, mild, round and less bitter or astringent with delicate body and rich flavor. By using koji nurtured in a wholesome manner from Yamada

Nishiki, sake-brewing rice, produced in Hyogo Prefecture, pleasant acidity is added to fermentation mash, resulting in light aftertaste.

Especially, Junmai-shu and Honjozo-shu taste rich and balanced between flavor and acidity and do not cloy the palate. Junmai ginjo-shu and Ginjo-shu have sweet fruity aroma like a beautiful apple, mixed with pleasant acidity, producing further smooth taste.

## **VI. Description of the Geographical Area**

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

## **VII. Link with the Geographical Area**

### **(a) Natural factor**

Hyogo Prefecture is located around the center of the Japanese Archipelago, facing the Sea of Japan on the north and the Seto Inland Sea on the south. In the center of the prefecture, the mountain area of the Chugoku region, consisting of relatively small mountains, less than 1,000 meters above sea level, stretches from east to west, and humid winds from the Sea of Japan bring sufficient precipitation to this mountainous area. The water accumulated in the mountains forms a number of rivers, including Kako River, the longest in the prefecture, Ichi River, Yumesaki River, Ibo River, and Chikusa River, providing a rich water resource to the breadbasket spreading in the foot of mountains.

Rice, an ingredient of sake, is cultivated in this breadbasket, and Yamada Nishiki was created in this region through breeding as a sake-brewing rice variety. In the season that rice ripens, Rokko Mountains block warm air from the south. Additionally, the climate with large differences in temperatures during the same day and clayish mineral-rich farmland give Yamada Nishiki advantages as a sake ingredient, such as the shape of shimpaku, the white core, and less fat and protein.

Moreover, the production place of sake of Harima is situated in the region, spreading to the west of Akashi Channel and to the south of Chugoku Mountains. The climate is mild with long sunshine hours and light precipitation. These factors create water, as a sake ingredient, that is low in iron, which derives from Chugoku Mountains, and contains appropriate amounts of inorganic salt (such as potassium, phosphoric acid, magnesium and calcium). The water can be used as shikomimizu, water for sake-making.

### **(b) Human factor**

“Harimanokuni Fudoki” (description of the culture, climate, etc. of the Harima region), compiled in the Nara period (in the eighth century), reports the first record of the sake-making that used rice koji as a saccharification agent, the so-called original form of the present-day sake-

making.

Moreover, when production of sake prospered in its neighboring Nadagogo in the Edo era (from the 17th to the 19th century), Harima played a key role in supplying labor, notably Banshu toji (masters of sake brewers) and as the supplying base of sake rice. In the late Edo era, a great number of sake breweries started business by making better use of such legacy, and Harima started establishing itself as a production place of sake.

In 1928, the “Sake-Rice Test Site of Hyogo Prefecture,” the only sake rice specialized research body in Japan, was opened, where a group led by Teiji Fujikawa tested the adaptability to the production place of sake rice for many years. In 1936, Yamada Nishiki, was bred.

Afterward, to the present day, the Hyogo Prefectural Technology Center for Agriculture, Forestry and Fisheries retains the original seed of Yamada Nishiki (breeder seed). The quality of rice has been protected strictly, whereby Yamada Nishiki has taken root in Hyogo Prefecture.

Furthermore, in brewing technology, lessons on brewing technology are given in events, such as “Sake-brewing lectures” by officials from a regional taxation bureau and the “New sake-tasting meeting.” Activities, such as exchange of brewing technology, joint research, seminars, lectures and brewery visits, are organized through the “Sake-brewing technology workshop of the Hyogo Prefectural Institute of Technology” in an effort to improve Sake brewing technology and develop human resources in the whole of the region.

In 2013, 13 cities and nine towns including Himeji-shi formed the “Harima Broad-Area Collaborative Council,” and the “Harima Sake Cultural Tourism Council” made up of four sake-brewing associations in Harima, which are promoting activities to spread sake culture through the messages of “The birthplace of Yamada Nishiki” and “Harima is home of Japanese sake.”

## **VIII. Control Body**

In order to use “Harima,” the liquor that uses “Harima” is required to be confirmed by the following control body pursuant to guidelines for work implementation, prepared by the organization.

Harima Sake Research Society  
246, Hojo Nagara-cho, Himeji City, Hyogo Prefecture

(Annex1)

Liquor Tax Act(excerpt)

(Definitions of other terms)

Article 3

(7) “Seishu” means the following liquors of less than 22 percent alcohol content:

- a. Liquors made by fermenting rice, rice koji and water as the raw materials and filtering the resultant fermented substance;
- b. Liquors made by fermenting rice, rice koji, water, seishu lees and any other substance provided for by Cabinet Order as the raw materials and filtering the resultant fermented substance (limited to the case where the total weight of the substance provided for by such Cabinet Order does not exceed fifty hundredths of the weight of rice (including rice for koji preparation)); and
- c. Liquors made by adding seishu lees to seishu and filtering the resultant substance.

Enforcement Ordinance of Liquor Tax Act(excerpt)

(Raw materials of sake)

Article 2.

The substances provided for by Cabinet Order as the raw materials of sake as stated in Article 3, Item 7, b. of the shall be alcohol (including liquors conforming to the provisions of Article 3, Item 9 (excluding the provisions for alcohol content) (excluding the liquors to which any substance other than water is added) whose alcohol content is 36 percent or more but no more than 45 percent; the same shall apply hereinafter), shochu (continuous distilled shochu or single distilled shochu, excluding shochu to which any substance other than water is added; the same shall apply hereinafter), grape sugar or any other saccharide provided for by an ordinance of the Ministry of Finance, organic acid, amino-acid salt or sake.

(Annex2) flowchart of making Seishu

