

Summary of Product Specification of Japanese GIs

I. Name of the Geographical Indication

灘五郷 (Nadagogo)

II. Product Category

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

III. Petitioner

Nadagogo Brewers Association

10-11 Mikage-honmachi 5-chome, Higashinada Ward, Kobe City, Hyogo Prefecture

IV. Date of Protection in Japan

28/6/2018

V. Product Description

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

(1) Raw materials

- i) Only domestically produced rice (limited to rice with a rating of grade 3 or higher) is used for rice and rice koji.
- ii) Water collected only in Nadagogo.
- iii) Ingredients for “Sake” with the provision of Article 3, Item 7 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 25% of the weight of rice (including rice for koji)) shall not be used.

(2) Production method

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

(b) Characteristic

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, the sake becomes so smooth and flavorful in the autumn. 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.

VI. Description of the Geographical Area

Kobe City(Nada Ward and Higashinada Ward), Ashiya City and Nishinomiya City, Hyogo Prefecture

VII. Link with the Geographical Area

(a) Natural factor

Nadagogo is a collective term for Nishigo, Mikagego, Uozakigo, Nishinomiya and Imazugo. Nadagogo is a long belt-like area stretching east to west, which is located against a backdrop of the Rokko-renpo (Rokko mountain range) in the north and faces the Osaka Bay in the south. (Hereinafter, "Nadagogo" in this specifications refers to Nada Ward and Higashinada Ward of Kobe City, as well as Ashiya City and Nishinomiya City of Hyogo Prefecture)

In winter, seasonal winds from west get together at the Akashi Strait and move across a mountain, reach the top of the mountain and then come down as Rokko Oroshi (Rokko fall wind). Such land features provide a climate that is extremely suitable for Kanzukuri (cold-weather brewing).

On the steep slopes of mountains that approach seaside of Nadagogo, there are nine rapid streams within a range of 10 kilometers from east to west. In days gone by, a large amount of high-quality white rice could be produced by rice polishing by waterwheel using the water power. Moreover, as the area is a maritime area, shipping was easy. Therefore the brewing industry has been developed in the area.

Furthermore, as typified by Miyamizu (Miya-water), groundwater gushing through the layer in the area contains adequate mineral such as chlorine and potassium that are necessary for yeast growth and brings in hard water, which contains little iron causing coloring, that is suitable for sake brewing.

By using the water as Shikomi-mizu (water used for brewing sake), strong and healthy fermentation is prompted, and therefore high-quality of sake with well-harmonized elements of taste and good aftertaste has been developed.

(b) Human factor

The characteristics of seishu "Nadagogo" has been strongly affected by Tamba Toji (master brewers in Tamba).

Tamba Toji is one of the three most famous Toji in Japan, together with Nanbu Toji and Echigo Toji. They are technical experts for brewing sake and are very diligent. They draw the characteristics of rice by advanced brewing skills. Furthermore, they have full knowledge on

weather and the characteristics of water in the Nadagogo area and, using the knowledge, they have been brewing sake with well-harmonized elements of taste and good aftertaste.

In addition to the active role played by Toji who have traditional brewing skills, many technical experts and researchers who majored fermentology or zymurgy at universities belong to sake breweries in Nadagogo and back up the highly-advanced brewing technology of Tamba Toji by scientific knowledge, and has been advancing the technology development for further improvement. Nadashu-Kenkyukai (Society for Nada Sake Research, SNSR), a private organization where such technical experts and researchers promote exchanges of technology, has also contributed to the improvement of brewing technology and human resource development of sake breweries in Nadagogo.

SNSR is composed of six study groups, i.e., Water Study Group, Rice Study Group, Brewing Study Group, Sake Quality Study Group, Management Study Group and Editing Study Group, and has been continuing a wide range of activities. SNSR published "Nadashu" that gives a comprehensive survey of brewing technology of Nadashu in 1969 and "Nadashu, second series" in 1988 to make everyone know the brewing technology as well as "Nadashu-kenkyukai Newsletter". Furthermore, SNSR established the Sake Quality Review Committee in 2010 to review and certify the quality of sake of "Nada-no-kiippon (Pure Nada sake)."

These research and technology developments by the technical experts and researchers as well as technological exchanges through Nadashu-Kenkyukai, have been playing a great role in preserving the characteristics of Nadagogo seishu that has well-harmonized elements of taste and good aftertaste, as well as further refining the quality.

Moreover, for the purpose of conducting an investigation of the flow path of groundwater and monitoring changes in the water quality, Nadagogo Shuzo Kumiai (Nadagogo Brewers Association) established the Nada District Groundwater Investigation Committee jointly with Kobe City in 1953 and also established the Miyamizu Preservation and Investigation Committee jointly with Nishinomiya City in 1954 to conduct the regular simultaneous analytical investigation of well water in winter and summer. Furthermore, in cooperation with Nadashu-Kenkyukai, Nadagogo Brewers Association, through the investigation and research on the influence of groundwater resulting from the building construction works, has been preserving the quality of groundwater in the area and studying on the water quality that features the characteristics of Nadagogo seishu.

By these efforts to develop human resources and improve the brewing technology, as typified by Nadashu-Kenkyukai, in which private sector, public sector and the community come together, the characteristics of Nadagogo seishu, which has well-harmonized elements of taste and good aftertaste, have continuously come down to the present day. By introducing all-season usable brewing equipment that can reproduce temperature conditions for Kanzukuri (cold-weather brewing), etc., the characteristics of Nadagogo can be maintained throughout the year.

VIII. 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

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

(Annex1)

Liquor Tax Act(excerpt)

(Definitions of other terms)

Article 3

“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

