

## Summary of Product Specification of Japanese GIs

### I . Name of the Geographical Indication

三重 (Mie)

### II . Product Category

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

### III . Petitioner

Mie Sake Brewers Association

141-4, Otani-cho, Tsu City, Mie Prefecture

### IV . Date of Protection in Japan

19, June, 2020

### 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 Mie Prefecture.
- 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 10% of the weight of rice (including rice for koji)) shall not be used.

(2) Production method

- i ) Sake shall produce in Mie Prefecture in accordance with the production method of sake with the provision of Article 3, Item 7 of the Liquor Tax Act.
- ii) Sake must satisfy the required manufacturing process and quality specified in the right-side column of the table in paragraph 1 of the Notice on Establishing Labeling Standards for Manufacturing Process and Quality of Sake (National Tax Agency Notice No. 8, November 22, 1989).
- iii) Liquors must be stored in Mie Prefecture, if needed in the producing process.
- iv) In the case of bottling in containers to be shipped to customers, liquors must be bottled

in Mie Prefecture.

(b) Characteristic

In general, the sake of Mie has warm taste and mellow taste.

Firstly, the mouth feels deliciously smooth texture that gives rich flavor, however, both sweetness and bitterness is so mild that warm taste, regardless of the temperature of the liquid, spreads in the mouth. At the same time, fresh acidity runs into the nose calmly like waves lipping a sand beach and settles in the back of the throat with a smooth finish as if the act of swallowing is not necessary.

For instance, with low-fat and simple-taste food, such as fish and shellfish, the sake moderately highlights the taste of the food as their umami blends, and the smell of the food is neutralized by fresh acidity. Thus, the sake goes well with shellfish and crustaceans in particular.

## VI. Description of the Geographical Area

Mie Prefecture

## VII. Link with the Geographical Area

(a) Natural factor

Mie Prefecture is located in the eastern side of Kii Peninsular, which finds itself almost in the center of the Japanese archipelago, and mountains higher than 1,000 meters, including Kii Mountains and Suzuka Mountains, stretch from the north to the west. The prefecture faces Ise Bay and the Pacific Ocean from the east to the south.

While the climate is mild in summer due to the Kuroshio Current flowing in the Pacific Ocean, it is cold in winter as dry and chilly winds, called the “Suzuka downdraft” and the “Nunobiki downdraft,” blow from the northeast over Kii Mountains and Suzuka Mountains. Especially, Iga Basin, situated relatively inland, sees large temperature differences. In addition, snow accumulated in Suzuka Mountains during winter and rainwater that falls and stays in Kii Mountains, one of the most rainy regions in Japan, supply the entire Mie Prefecture with excellent water for brewing.

These climate and rich water resource form the warm and rich quality of sake in Mie.

(b) Human factor

Ise Shrine is located in Mie, which has attracted a great number of worshippers from all over Japan since the Edo era as “a pilgrimage to Ise.” As the sake that welcomed such worshippers, sake-making became quite popular in Mie

Mie, facing Ise Bay and the Pacific Ocean, is blessed with diverse marine resources, and was granted the role to present mainly marine products, called “Nie (sacrifice),” to the Imperial Court from the ancient time to the Heian era (from the 8th to 12th Centuries). Especially, abalone is a

marine specialty of Mie. It is said that Mie's abalone is so delicious that Yamato Hime No Mikoto, the princess of the 11th Emperor Suinin, ordered it to be offered every year. The sake of Mie has developed as a kind of sake that goes well with such rich seafood.

In recent years, research activity is vigorously ongoing, such as development of original sake yeast, in cooperation with the Mie Industrial Research Institute. Furthermore, the initiatives include development of a brewing technology suitable to the climate of Mie, information exchange among young sake brewers at the "Mie Prefecture Seishu Study Group" and learning the latest brewing technology by holding sake-brewing seminars in an attempt to enhance the quality of sake brewery workers, etc.

#### **VIII. Control Body**

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

Mie Sake Brewers Association

141-4, Otani-cho, Tsu City, Mie 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

