

Summary of Product Specification of Japanese GIs

I. Name of the Geographical Indication

大阪 (Osaka)

II. Product Category

Wine – Article 3, Item 13 of Liquor Tax Act

III. Petitioner

Geographical Indication “Osaka” Management Committee

2-9-14 Taiheiji, Kashiwara City, Osaka c/o Katashimo Wine Foods Co., Ltd. Osaka Wineries Association Administration Office

IV. Date of Protection in Japan

30, June, 2021

V. Product Description

(a) Ingredients and Production Method (See Annex)

(1) Ingredients

i) Fruit for use must be only grapes (limited to the varieties specified below) harvested within the scope of the geographical origin.

(i) Table grape varieties

Delaware, Koshu, Muscat Bailey A, Kyoho, Pione

(ii) Varieties other than table grape varieties

Chardonnay, Riesling, Sauvignon blanc, Syrah, Chenin blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Harmo Noir, Petit Verdot, Tannat, Albariño, Sangiovese, Barbera, Grenache, Petit Manseng, Osaka R N-1, Campbell Early, Niagara, Neo Muscat, Bailey Alicante B, Black Queen, Yama Sauvignon, Bijou Noir, Fuji No Yume, Cabernet Franc, Regent, Bacchus, Kerner, Mondo Briller, Tempranillo

ii) Ingredients for use must be ones specified as raw materials for fruit liquor by Article 3, item 13 of the Liquor Tax Act.

For a flavoring agent specified in Article 3, item 13 (d) of the same Act, only grape juice or concentrated grape juice (limited to those produced only from grapes harvested within the scope of the geographical origin) may be used.

iii) Grapes for use must be grapes whose juice sugar content is 16.0% or more, excluding the following cases.

If the weather is bad during the grape growing season, the required juice sugar content

for each variety may be decreased by 1.0% only with regard to grapes harvested within the calendar year containing the grape growing season.

- ① Delaware: Juice sugar content of 18.0% or more
- ② Kosshu: Juice sugar content of 14.0% or more
- ③ Delaware grapes harvested early (Note): Juice sugar content of 12.0% or more
- ④ Wine grapes that are fermented in a container where the relevant product produced by the production method specified in Article 3, item 13 (c) of the Liquor Tax Act is planned to be shipped without being transferred to another container: Juice sugar content of 12.0% or more

(Note) “Delaware grapes harvested early” mean grapes harvested at the beginning of coloring when their skin is colored mainly green or yellow-green to partially reddish purple (a large part may be reddish purple depending on the harvesting type).

iv) In principle, no water, alcohol, or spirits must be used.

Brandy may be used only when it is added into a container after fermentation, where the wine has been fermented in the container and is planned to be shipped without being transferred to another container.

(2) Production method

- i) Wines must be produced within the scope of the geographical origin by the method of producing “fruit liquor” specified in Article 3, item 13 of the Liquor Tax Act and be “Japanese wine” specified in paragraph 1, item 3 of the Standard for Indication of Production Method and Quality of Fruit Liquor, etc. (National Tax Agency’s Public Notice No. 18 of October 2015).
- ii) When saccharides are added in accordance with the production method specified in Article 3, item 13 (b), (c) and (d) of the Liquor Tax Act, the total weight of the added saccharides must not exceed the weight of saccharides contained in the fruit.
- iii) When a flavoring agent specified in Article 3, item 13 (d) of the Liquor Tax Act (hereinafter simply referred to as “Flavoring Agent”) is added, the weight of saccharides contained in the added Flavoring Agent must not exceed 10-100ths of the weight of the fruit liquor after the addition of the Flavoring Agent.
- iv) Acid not exceeding 1.0 g/L may be added as the minimum necessary addition of acid to adjust pH for the purpose of stabilizing colors, adjusting sulfurous acid, or otherwise preserving the quality.
- v) An acid-removing agent may be added until the total acid level is reduced by 1.0 g/L.
- vi) In the process of production, wines must be stored within Osaka Prefecture.
- vii) Bottling must be completed within Osaka Prefecture with containers planned to be delivered to customers.

(b) Characteristic

(1) Sensory factors

Osaka wines are made mainly from Delaware and other table grape varieties, and their characteristics are to utilize the table grape growing techniques that have been developed for a long period of time also for the production of wine grapes and thereby use fresh and beautiful grapes as raw materials of wine. Those wines generally have a concentrated fruity flavor, mild acidity, and moderate umami, offering a pleasant aftertaste, and go well with dishes.

Particularly, wines made from Delaware grapes are characterized by a refreshing, fresh aroma and rich sweetness. We can enjoy changes in these wines depending on the time of harvesting grapes; a refreshing flavor like a citrus is emphasized when grapes are harvested early, and a concentrated rich sweet aroma is emphasized when matured grapes are used.

White wines made from varieties other than table grape varieties have a rich fruity aroma and a mild but thick taste; red wines have a mellow aroma and a mild fruity flavor, enhanced by tannin, and offer a full-bodied taste.

(2) Chemical factors

Osaka wines meet the following requirements in terms of alcoholic content, total sulfurous acid level, volatile acid level, and total acid level, and include effervescent wines.

i) Alcoholic content of 9% or more.

However, an alcoholic content must be 4.5% or more for sweet wines (which mean wines with 45 g/L or more of remaining sugar).

ii) Total sulfurous acid level of 190 mg/kg or less

iii) Volatile acid level of 0.98 g/L or less

iv) Total acid level of 3.5 g/L or more

VI. Description of the Geographical Area

Osaka Prefecture

VII. Link with the Geographical Area

(a) Natural factor

Osaka Prefecture is located around the center of the Japanese Islands, and its central area is the Osaka Plain where population and city functions are concentrated, facing the Osaka Bay on the west. It is the economic center of the Kinki region and is an important traffic point for roads and sea lanes.

It is surrounded by mountains on the north, east and south, namely the Hokusetsu Mountains with an altitude of about 800 m on the north, the Ikoma Mountains and the Kongo Mountains with an altitude of about 400 m to 1,000 m on the east, and the Izumi Mountain with an altitude of about 400 m to 900 m on the south.

The Kawachi region (Habikino-shi, Kashiwara-shi, Taishi-cho, etc.) at the foot of the Kongo Mountains is the main region of grape growing, and a gentle slope from the mountains to the Osaka Plain through foothills does not block sunlight, ensuring sufficient hours of daylight. With respect to the nature of the soil, the base layer comprises granite unique to the Median

Tectonic Line, and this base layer and sandy loam on the surface of the slope offer good drainage and ventilation.

In addition, the Osaka Bay is a part of the Seto Inland Sea and does not face the ocean, which means that the monsoon is blocked by the Chugoku Mountains and the Shikoku Mountains, resulting in stable weather conditions throughout a year and a warm climate with low rainfall. Particularly rainfall is very low in summer and therefore the climate is suitable for growing healthy grapes during the veraison period and enables the stable harvest of well-colored beautiful grapes having a thick taste with little fruit cracking. Wines made from those grapes have a concentrated fruity flavor derived from raw materials, mild acidity, and moderate umami.

(b) Human factor

The grape growing industry was disseminated in Japan from around 1870 in the course of encouragement of new industries by the Meiji government, and nursery plants of the Koshu grape were planted in Katashimo-mura (Katashimo, Kashiwara-shi, Osaka) around 1880; as a result, the growing of table grapes became popular as an industry replacing the cotton production, which was declining at that time, and the number of grape growers increased.

The region was adjacent to major consuming areas and the opening of a railway in 1889 expanded the market in terms of distribution, making grape growing more popular.

After the Taisho era (after 1912), grape growing was established in the region with the expansion of the grape growing area to the entire Kawachi region and the introduction of the Delaware grape in 1914, and around 1930, the region became one of the largest grape growing areas in Japan.

As shown above, Osaka has been developed as a major area of producing table grapes, but in the process of development, orchards established a real winery for the first time in 1914 to utilize non-standard table grapes and winemaking has been conducted by using table grapes such as Koshu and Delaware.

After the start of the Showa era (after 1926), there began a movement to make wines from European grape varieties and winemakers made a steady effort to consider grape varieties and growing methods by utilizing their techniques developed through table grape growing; as a result, they found European grape varieties suitable for the climate and natural features of Osaka and succeeded in harvesting well-colored beautiful grapes with little fruit cracking like table grapes.

They also worked hard to improve the quality of “grapes for wine” by devising harvesting methods, etc., although the same table grape varieties were used for winemaking.

In recent years, the Research Institute of Environment, Agriculture and Fisheries, Osaka Prefecture established “Grape and Wine Laboratory” in 2018 and is developing wine grape varieties by utilizing the tradition, history, climate, soil, and other characteristics of Osaka, considering measures to improve winemaking techniques, and taking other measures to improve the quality in cooperation with winemakers in the geographical origin.

VIII. Control Body

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

Geographical Indication "Osaka" Management Committee

2-9-14 Taiheiji, Kashiwara City, Osaka c/o Katashimo Wine Foods Co., Ltd. Osaka Wineries Association Administration Office

(Annex)

Liquor Tax Act (excerpt)

(Definitions of other terms)

Article 3

In this Act, the meanings of the terms listed in the following items are as prescribed respectively in those items:

(1) ~ (12)

(13) “Wine” means the following liquors of less than 20 percent alcohol content (for the liquors stated in b. to d., excluding liquors of 15 percent or more alcohol content and any other liquor provided for by Cabinet Order):

- (a) Liquors made by fermenting fruits or fruits and water as raw materials;
- (b) Liquors made by adding saccharides (limited to the saccharides provided for by Cabinet Order; the same shall apply to c. and d.) to fruits or fruits and water and fermenting the resultant substance;
- (c) Liquors made by adding saccharides to the liquors stated in a. or b. above and fermenting the resultant substance; and
- (d) Liquors made by adding brandy, alcohol or the spirits provided for by Cabinet Order (hereinafter referred to in this item and c. and d. of the following item as “brandy, etc.”), or saccharides, flavor or water to the liquors stated in a. to c. above (for the liquors to which brandy, etc. is added, limited to the liquors where the total alcohol content of such brandy, etc. (in the case where there is brandy, etc. already added, the total alcohol content including the total alcohol content of such brandy, etc.; the same shall apply to c. of the following item) does not exceed ten hundredths of the total alcohol content of the liquors after such brandy, etc. is added).
- (e) Liquors made by exuding the constituent of a plant provided for by Cabinet Order by soaking such plant in the liquors stated in a. to d. above.

(14) ~ (27)

Order for the Enforcement of Liquor Tax Act (excerpt)

(Raw materials of wine, etc.)

Article 7

1. The liquors provided for by Cabinet Order as stated in Article 3, Item 13 of the Law shall be the following liquors:

- (1) Liquors made by adding saccharides to fruits (including the substance prepared by drying or boiling down fruits or the fruit juice prepared by concentrating fruits, but excluding dates; the same shall apply hereinafter to this article) or fruits and water and fermenting the resultant substance where the weight of such saccharides added (the weight of saccharides in

terms of invert sugar; the same shall apply hereinafter to this item and the following item) exceeds the weight of the saccharides contained in such fruits;

- (2) Liquors made by adding saccharides to the liquors as stated in Article 3, Item 13, a. or b. of the Law and fermenting the resultant substance, where the weight of such saccharides added (for liquors made by adding saccharides to the liquors stated in b. of such item and fermenting the resultant substance, the weight to which the weight of the saccharides added as a raw material of such liquors is added) exceeds the weight of the saccharides contained in the fruits used as a raw material of the liquors stated in a. or b. of such item; and
- (3) Liquors made by adding, to the liquors as stated in a. to c. of Article 3, Item 13 of the Law, brandy, etc. (the brandy, etc. as stated in d. of such item) or saccharides, spices (flavor) or water (hereinafter referred to in this item as "liquors with brandy, etc.") where the weight of such saccharides added exceeds ten hundredths of the weight of such liquors with brandy, etc.
2. The saccharides provided for by Cabinet Order as stated in Article 3, Item 13, b. of the Law shall be sugar, grape sugar and fruit sugar.
3. The spirits provided for by Cabinet Order as stated in Article 3, Item 13, d. of the Law shall be the spirits made by distilling the alcohol-containing substance prepared by fermenting fruits or fruits and water as the raw materials.
4. The plant provided for by Cabinet Order as stated in Article 3, Item 13, e. of the Law shall be the Oak (limited to the chip or small pieces).