

Summary of Product Specification of Japanese GIs

I. Name of the Geographical Indication

長野 (Nagano)

II. Product Category

Wine – Article 3, Item 13 of Liquor Tax Act

III. Petitioner

Nagano Appellation Control Committee

692-2 Aza Habashita, Oaza Minami-Nagano, Nagano City, Nagano c/o Japanese Sake and Wine Promotion 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 of the varieties specified below that are harvested in Nagano Prefecture.

(i) Vinifera varieties

Group A: Merlot, Chardonnay

Group B: Cabernet Sauvignon, Pinot Noir, Kerner, Sauvignon blanc, Pinot Blanc, Cabernet Franc, Semillon, Muller Thurgau, Sangiovese, Syrah, Viognier, Barbera, Pinot Gris, Gewurztraminer, Riesling, Bacchus, Malbec, Petit Verdot, Tannat, Petit Manseng, Albarino, Marselan, Chenin blanc, Schonburger

Group C: Zala Gyongye, Zweigelt-Rebe, Dornfelder

(ii) Labrusca varieties

Group A: Seibel 13053, Seibel 9110

Group B: Delaware

Group C: Concord, Niagara

(iii) Japanese crossbred varieties

Group A: Asama Merlot

Group B: Sun Semillon, Shinano Riesling

Group C: Chardonnay de Corail

Group D: Muscat Bailey A, Black Queen, Shokoshi, Yama Sauvignon

Group E: Ryugan, Koshu

Group F: Wine Grand, Kokuho 3-go, White Pegal, Black Pegal, Vitis coignetiae other than grapes listed above (Amurensis, Coignetiae, etc.)

Group G: Kyoho

ii) No water must be used as a raw material.

iii) Fruit for use must meet the requirements shown in the table below with regard to its juice sugar content.

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.

Grape variety	Subdivision	Nagano Wine		Effervescent wines
			Nagano Wine Premium	
Vinifera varieties	Group A	17.0% or more	19.0% or more	15.0% or more
	Group B		18.0% or more	
	Group C		17.0% or more	
Labrusca varieties	Group A	17.0% or more	17.0% or more	15.0% or more
	Group B	15.0% or more	18.0% or more	12.0% or more
	Group C		16.0% or more	
Japanese crossbred varieties	Group A	17.0% or more	19.0% or more	15.0% or more
	Group B		18.0% or more	
	Group C		17.0% or more	
	Group D	16.0% or more	18.0% or more	13.0% or more
	Group E		17.0% or more	
	Group F		16.0% or more	
	Group G		15.0% or more	

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

Brandy, alcohol, spirits, saccharides or flavoring agents specified in Article 3, item 13 (d) of the same Act may be used only when the requirements shown in the table below are met.

	Nagano Wine	Nagano Wine Premium
Brandy	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.	Not permitted for use
Alcohol	Not permitted for use	Not permitted for use
Spirits	Not permitted for use	Not permitted for use
Saccharides	Limited to sugar, glucose, or fructose	Limited to sugar
Flavoring agents	Limited to grape juice or concentrated grape juice (limited to those produced only from grapes harvested in Nagano Prefecture)	Limited to juice or concentrated juice of grapes that are the same variety as those used as ingredients and are harvested in the same calendar year in the same region (in the same scope of municipality).

(2) Production method

- i) Wines must be produced in Nagano Prefecture 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) and (c) of the Liquor Tax Act, the total weight of the added saccharides must meet the requirements shown in the table below.

Grape variety	Subdivision	Nagano Wine	Nagano Wine Premium
Vinifera varieties	Group A		5g/100ml
	Group B	7g/100ml	6g/100ml
	Group C		7g/100ml
Labrusca varieties	Group A	7g/100ml	7g/100ml
	Group B		6g/100ml
	Group C	9g/100ml	8g/100ml
	Group A	7g/100ml	5g/100ml

Japanese crossbred varieties	Group B		6g/100ml
	Group C		7g/100ml
	Group D	8g/100ml	6g/100ml
	Group E		7g/100ml
	Group F		8g/100ml
	Group G	9g/100ml	8g/100ml

- iii) When saccharides are added in accordance with the production method specified in Article 3, item 13 (d) of the Liquor Tax Act, the total weight of the added saccharides must not exceed the weight specified in (a) or (b) below, whichever is the lower.
- (i) Wight obtained by deducting the weight of the saccharides added under b. above from the weight of saccharides contained in the fruit
 - (ii) 10-100ths of the total weight of the saccharides to be added and the liquor before the addition of saccharides
- iv) When a flavoring agent specified in Article 3, item 13 (d) of the Liquor Tax Act 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.
- v) For the addition of acid and use of acid removing agents, the requirements shown in the table below shall be met.

		Nagano Wine	
			Nagano Wine Premium
Addition of acid	When the total acid level of juice used as an ingredient is 7.5 g/L or more	Not permitted	Not permitted
	When the total acid level of juice used as an ingredient is less than 7.5 g/L	Acid not exceeding 4.0 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.	Acid not exceeding 2.0 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.
Removal of acid		Acid removing agents may be used until the total acid level is reduced by 2.0 g/L.	Not permitted

- vi) In the process of production, wines must be stored within Nagano Prefecture.
- vii) Bottling must be completed within Nagano Prefecture with containers planned to be delivered to customers..

(b) Characteristic

(1) Sensory factors

Generally speaking, Nagano wines clearly show the natural flavor properties of each grape variety.

Red wines generally have a deep color and a condensed taste with well-structured tannin and moderate acidity. White wines have a good expression of an aroma unique to each grape variety with fresh and vivid acidity.

Among Nagano wines, the wines called “Premium” utilize the natural flavor properties of each grape variety and its taste is produced by harmonization between a gorgeous and elegant aroma and a thick fruity flavor, offering a deep aftertaste.

In the geographical origin of Nagano wines, people often drink Nagano wines with local dishes such as Sanzoku-yaki (grilled chicken) and Shinshu-soba (buckwheat noodle) as well as dishes using local specialties such as Shinshu-ougon-shamo (game cock), Shinshu-salmon, wild game meat, and horse meat..

(2) Chemical factors

Nagano wines meet the requirements shown in the table below in terms of alcoholic content, total sulfurous acid level, volatile acid level, total acid level, etc.

	Nagano Wine	
		Nagano Wine Premium
Alcoholic content		
When not chaptalized	7.5% to less than 20%	8% to less than 20%
When chaptalized	Less than 15%	Less than 15%
Total sulfurous acid level	350 mg/L or less	250 mg/L or less*
Volatile acid level	1.2 g/L or less	1.2 g/L or less
Total acid level (converted to tartaric acid value)	4.5 g/L or more	4.5 g/L or more
Effervescence	Including effervescent wines	Excluding effervescent wines

*For “noble rot wine and ice wine,” the total sulfurous acid level must be 350 mg/L or less.

(Note) “Chaptalized” means that saccharides are added by the production method specified in Article 3, item 13 (b) or (c) of the Liquor Tax Act.

VI. Description of the Geographical Area

Nagano Prefecture

VII. Link with the Geographical Area

(a) Natural factor

Nagano Prefecture is located in the central part of Honshu and surrounded by high mountains with an altitude over 2,000 m and 3,000 m, namely the Hida Mountains (Northern Japan Alps) on the northwest and the Akaishi Mountains (Southern Japan Alps) on the southeast. Also the Kiso Mountains (Central Japan Alps) are in the central part of Nagano Prefecture, and the land is steep and complex with many mountains all over the prefecture. Most of the total area is covered by mountains and the average altitude is over 1,000 m.

Rainfall and snowfall in these high mountains formulate many rivers in this steep land. Particularly with respect to the Chikumagawa River and the Saigawa River flowing to the northeast and the Tenryugawa River originating from the Suwa Lake located in the central part of the prefecture and flowing to the south, many basins are formulated along the rivers and cities and farmland spread along those basins.

In alluvial fans at the rims of basins, the soil containing pebbles and sand has high penetration with good drainage. Because the prefecture is surrounded by high mountains, it is less subject to the rainy season and typhoons, and annual rainfall is about 1,000 mm, which is one of the lowest in Japan. The cumulative hours of daylight during the grape growing season from April to October are about 1,200 hours, and the weather is fine on many days compared with other parts of the nation, resulting in less occurrence of diseases or poor growth caused by high humidity or sunlight shortage.

Many grape growing regions are at a high altitude over 500 m, and the climate there is generally cool with a great temperature difference between day and night. According to the classification presented by Amerine & Winkler (University of California, Davis), grape growing regions in Nagano Prefecture are roughly classified into Region 1 through Region 3 and are suitable for growing European grape varieties, which grow in a relatively cool climate.

This cool climate condition with a great temperature difference between day and night gives white wine grapes moderate organic acid and a high sugar content, and gives red wine grapes a high anthocyanin content and high quality; the grape production volume of the prefecture is one of the largest in Japan.

(b) Human factor

Nagano Prefecture has a long history of grape growing, as people in Yamabe-mura (current Yamabe area in Matsumoto-shi) in the Edo period were already growing the Koshu grape.

In the Meiji era, the growing of fruits and winemaking were promoted in Nagano in the course of encouragement of new industries by the government, and it is said that in 1879, Mr. Shinzaburo Toyoshima living in Yamabe-mura succeeded in growing an American variety. In Shiojiri and Kikyogahara (current Kikyogahara area in Shiojiri-shi; hereinafter referred to as “Kikyogahara”), Mr. Rikiji Toyoshima who was an adopted son of Mr. Shinzaburo Toyoshima moved to Kikyogahara when cultivation started in 1869, and started to grow mainly the

Concord grape in earnest in 1890.

In Kikyogahara, Mr. Goichi Hayashi started to grow the Merlot grape in 1951 and creatively established the growing of this grape, and in 1989, a wine made from the Merlot grape produced in this region gained a Gold Award in an internationally recognized wine contest, making Kikyogahara famous for the place of producing the Merlot grape.

In 1970s, the growing of European grape varieties started in the region of Shioda, Ueda-shi and Komoro-shi as well as the region of Obuse-machi, Takayama-mura, and Suzaka-shi under contracts with major wineries, and then the growing of wine grapes spread over all Nagano Prefecture.

In 2003, a small-sized winery engaging in all the processes from the growing of grapes to winemaking (hereinafter referred to as “Boutique Winery”) was established in Tobu-machi, Nagano Prefecture (current Tomi-shi), and in 2015, Chikumagawa Wine Academy was opened to support the establishment of wineries by private companies, resulting in successive establishment of Boutique Wineries all over Nagano Prefecture and making winemaking more popular in Nagano Prefecture.

In 2002, the Nagano Prefectural Government established the Nagano Appellation Control. This system aims to differentiate agricultural products based on raw materials, growing methods, breeding methods, and sense of taste and promote the sale thereof to consumers with confidence and responsibilities, and also to promote the motivation for production for the purpose of branding agricultural products produced in Nagano Prefecture. Since the time of establishment of the system, it has given certification to wines, contributing to clarifying the quality of wines unique to Nagano that leads to “Nagano Wine Premium.”

In 2013, wine production regions in Nagano Prefecture were classified into four categories, namely the Kikyogahara Wine Valley, the Chikumagawa Wine Valley, the Japan Alps Wine Valley, and the Tenryugawa Wine Valley, and the industry-academia-government cooperation has been promoting wine by taking measures such as the preparation of the Shinshu Wine Valley Scheme, which aims to promote the wine industry and branding in the entire Nagano Prefecture.

As stated above, winemaking in Nagano has been developed together with grape growing through active studies on the methods of growing varieties suitable for the climate and natural features of each region, winemaking methods suitable for each variety, and other matters; this is a factor that formulates the characteristics of liquor, which clearly show the natural flavor properties of each grape variety.

VIII. Control Body

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

Nagano Appellation Control Committee

692-2 Aza Habashita, Oaza Minami-Nagano, Nagano City, Nagano c/o Japanese Sake and

Wine Promotion 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).