

Geographical Indication “Iwate” (Sake)

(Designated on September 25, 2023)

Iwate Sake brings out softness and tasty Umami of rice for your palate, made with exquisite and well-conserved waters in Iwate Prefecture, together with the distinguished techniques of “Nambu Toji,” Japan’s largest brewery masters group.

Ingredients and Production Methods

[GI Iwate]



Ingredients

- Rice, product of Japan
- Water, taken from Iwate Prefecture
- Adding distilled alcohol is permitted (Limited amount)

Production Method Standards

- Brewing, storage and bottling are all conducted in Iwate Prefecture.

[All Iwate Sake]



Ingredients

- Rice, produced in Iwate Prefecture
- Water, taken in Iwate Prefecture
- Koji mold and yeast cultivated in Iwate Prefecture
- Adding distilled alcohol is not permitted

Production Method Standards

- Brewing, storage and bottling are all conducted in Iwate Prefecture.

Brewer’s rice originated in Iwate Prefecture

Yui no Ka

Low Protein
Resistant to breaking



Gin Ginga

Large Grain
High *Shinpaku* (rice grain starch) occurrence
Soft



Gin Otome

Large Grain
Medium *Shinpaku* (rice grain starch) occurrence
Cold resistant



Administrative Organization:
Geographical Indication Iwate Administrative Organization
(within the Iwate Prefecture Sake Makers Association)

Address: Iwate-ken, Morioka-shi, Baba-Cho 4-19
TEL: +81-19-623-6121 (from overseas) 019-623-6121 (domestic call)
Website: <https://iwatesake.jp>



Iwate Sake Breweries Map

Please refer to the National Tax Agency's website for more information.



Iwate Sake, based on its natural settings, is brewed with high-quality ingredients (water, rice) and skilled brewing techniques of “Nambu Toji,” the famous brew masters.



GI IWATE JAPAN

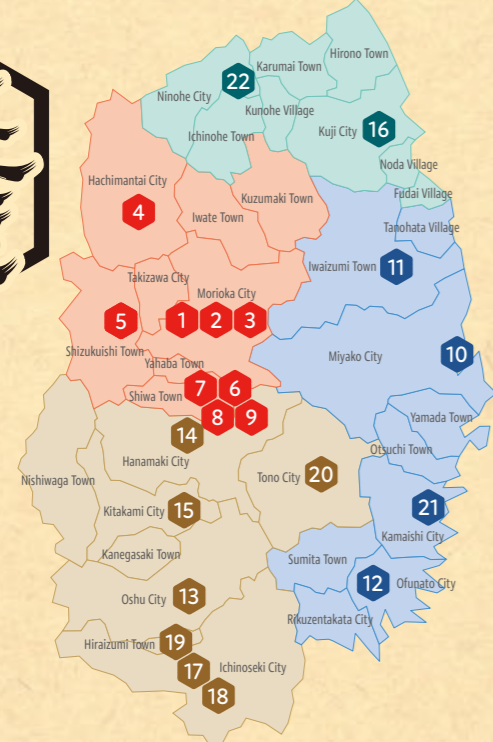
“The Geographical Indication (GI) Protection System” for sake protects the name of products in a particular region as common intellectual property and promotes their appropriate use.

The GI-labeled sake is produced from “the legitimate region,” clears “the determined standards.” Designated by the Commissioner of National Tax Agency, GI-labeled Sake is granted exclusive use of the production area’s name.



岩手酒蔵

Iwate Sake Breweries



1 赤武酒造 株式会社
Akabu Shuzo Co., Ltd.

Young brewers gathered under the slogan of 'creating a new history for Akabu Shuzo'. To meet the needs of the times, we produce "AKABU" with pride, passion, love, and an uncompromising spirit. We continue to evolve our sake day by day, ensuring its success for the new generation.

2 株式会社 あさ開
Asabiraki Co., Ltd.

Founded in 1871 in Morioka by Genzo Murai, a samurai of the feudal clan Nambu. It is suitable for sake brewing, as water from Daijiji spring privies abundant water. Combining traditional manufacturing process with modern machine production, the founding spirit for brewing is still alive: "open the new era and hearts." We always look for the bright future and try to overcome the difficulties.

3 株式会社 桜顔酒造
Sakuragao Shuzo Co., Ltd.

Our "Sakuragao" is brewed at the foot of Mt. Tatarayama in the east of Morioka, blessed with the natural environment. We produce local sake, with the traditional techniques of Nambu Toji, mainly sake rice from Iwate and the original yeast developed in Iwate.

4 株式会社 わしの尾
Washinoo Co., Ltd.

Since 1829, Washinoo has been brewed in a historic brewery located at the foot of Mt. Iwate. Mt. Iwate is also known as Eagle Mountain, as the shape of the lingering snow looks like an eagle spreading its wings. The brand name means "eagle's tail" in Japanese, connecting to where the brewery is located. The sake brewed amongst the wonderful nature of Iwate is enriching the hearts of the local sake lovers and visitors from all over the world.

5 菊の司酒造 株式会社
Kikunotsukasa Shuzo Co., Ltd.

Established in 1772, Iwate's sake brewing culture and the natural blessings of Shizukuishi to the world! With the motto, Kikunotsukasa Shuzo Co., Ltd. uses the underground water of Mt. Iwate in Shizukuishi Town. Also, more than 90% of the raw rice used for sake brewing is locally produced rice.

6 有限会社 月の輪酒造店
Tsukinowa Co., Ltd.

Founded in 1886, Shiwa Town, the birthplace of Nambu Toji, Tokuchi, the 4th generation of the Yokosawa Family came from Wakasa (present Fukui Prefecture) for sake production and started a brewing business here. Currently, Hiroko Yokosawa, the 5th generation of founding serves as the chief brewer.

7 株式会社 葦波酒造店
Shiwa Shuzoten Co., Ltd.

Shiwa Shuzoten is a small sake brewery located in Shiwa Town, the birthplace of Nambu Toji. It was founded in 1903 by Kiheiji Hirota, who took over a reputed local sake brewery. He aimed to create sake that would be appreciated by many, which is implied in the brand name "Hiroki", literally in Japanese, "enjoyable sake for many people." Since then, we continue sake production to this day.

8 合名会社 吾妻嶺酒造店
Azumamine Shuzoten Co., Ltd.

We brew comforting Junmai sake that embodies the comforting essence of Iwate, aiming to provide a sense of security and happiness. Our brand "Azumamine" is named after the local mountain "Azumane-san" situated near our brewery.

9 高橋酒造店
Takahashi Shuzoten

Since the old days, we have been brewing sake using rice that we planted and harvested in the region. We are committed to sake brewing that emphasizes Iwate's local environment, people, and ingredients.

10 株式会社 菱屋酒造店
Hishiya Shuzoten Co., Ltd.

Hishiya Shuzoten Co., Ltd. was founded in 1852. It is a small sake brewery in a fishing town close to the Jodogahama Beach along a ria coast. Our main brand is "Senryo Otokoyama." We hope you enjoy the delicious and rich flavors of our sake.

11 泉金酒造 株式会社
Senkin Shuzo Co., Ltd.

Founded in 1854, Senkin Shuzo has been crafting sake in Iwaizumi under the long treasured value: "Light up the place where you belong." The underground lake water, rich in minerals, from nearby Ryusendo limestone cave, is the key to promote healthy fermentation and to produce impressive tastes of sake. Terroir and exquisite techniques of sake master Toji makes it possible to brew the qualified sake until the last drop to enjoy.

12 酔仙酒造 株式会社
Suisen Shuzo Co., Ltd.

Our brewery is located in Ofunato City, on Iwate's southern coast. Brewing in this area, known for its mineral rich groundwater and mild year-round climate, we aim to create sake that goes well with food. We hope you will enjoy our sake, while imaging the climate and beautiful landscape of Iwate's coast.

13 岩手銘醸 株式会社
Iwate Meijo Co., Ltd.

Iwate Meijo is a sake brewery located in Oshu City since 1858. Our mission is to contribute to our local community and keep pushing the limit towards the future.

14 合資会社 川村酒造店
Kawamura Shuzoten Ltd.

Located in Ishidoriya-cho in Hanamaki City, known as home of Nambu Toji, we try to make outstanding Iwate's local sake that is different from others. Bringing out the potential of the sake rice, we operate an all-junmai brewery, crafting sake with high acidity and sharpness. Enjoy the good pairing with Iwate's seafood, meat, wild plants and more.

15 喜久盛酒造 株式会社
Kikuzakari Shuzo Co., Ltd.

We use sake rice produced exclusively in Iwate Prefecture, and only to produce Junmai sake. All of our products are shipped without adding water in order to decrease alcohol content, so that it is distributed as pure, undiluted sake.

16 株式会社 福来
Fukurai Co., Ltd.

Since 1907 we have produced the sake under the brand name "Fukurai" in Kuji City, Iwate. The name Fukurai means literally "fortune comes." Named after our wish that good fortune would come to our drinkers, sellers and brewers. Our popular Junmai daiginjo sake uses Iwate Prefecture's original sake rice, Gin Ginga, and all yeast is locally produced, just Iwate-born Iwate.

17 世徳の一酒造 株式会社
Sekinoichi Shuzo Co., Ltd.

Our brewery is filled with atmosphere of Japan's Taisho era which is affected by the 'romanticism' in Europe. We have developed various types of sake, including "Kura craft beer," and hope to share information about Iwate.

18 磐乃井酒造 株式会社
Iwanoi Shuzo Co., Ltd.

We have 180 shareholders, mainly the people living in Hanaizumi Town. Different from other breweries that operate family business, our company is closely linked to the town. Since our establishment, our primary goal is to produce sake for the local people in the surrounding area. Now we continue to use locally produced rice, primarily from Iwate Prefecture, and brew with water from the local area.

19 両馨酒造 株式会社 平泉工場
Ryouban Shuzo Co., Ltd. Hiraizumi factory

Our well-known brand "Seishu Kanzan" is the leading brand of Ryouban Shuzo, receiving its name from the honorific mountain name "Kanzan" of Chusonji temple that is the Head of the Tendai Sect as well as a UNESCO World Heritage. Many people enjoy drinking the dry taste of our sake.

20 上関伊酒造 株式会社
Kamihei Shuzo Co., Ltd.

The only one sake brewery that still remains in Tono City. Our leading brand is "Kokka no Kaori." We use the underground water from the sacred Mt. Rokkoushi for brewing, creating a sake with a clear and refreshing taste of "umami" from the rice. In 2020 we have launched our new brand "Tonokomachi," in cooperation with the local farmers, and we make effort to brew sake with rice grown in Tono.

21 株式会社 浜千鳥
Hamachidori Co., Ltd.

Our company is located along the coast, surrounded by the Sanriku Rias Coast and Kitakami Mountains, blessed with fresh seafood and mountain food. Our sake has a smooth texture and pleasant sweetness. We also encourage "local sake production for local consumption," using locally produced rice and yeast developed in Iwate Prefecture.

22 株式会社 南部美人
Nanbu Bijin Co., Ltd.

Our brewery was founded in 1902, in Ninohe City where it has long been in Nambu feudal domain and is blessed with a natural environment and an abundance of water. Inspired by the region's name "Nambu" and the beautiful image of sake, our company was renamed Nanbu Bijin (meaning "beautiful lady") in 1951, associating it with the beauty of the region.