# Measures for promoting the alcoholic beverages produced in Japan

(Development of wine labelling rules and revision of GI system)

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Liquor Tax and Industry Division
National Tax Agency

# Measures for promoting the alcoholic beverages produced in Japan

## 1 Development of wine labelling rules

O While domestic consumption of the alcoholic beverages hits the wall, wine industry is a growing sector whose consumption is increasing including consumption of domestically produced wines.

Especially, among so-called "Japan wine", which is brewed only with domestically produced grapes, recent years, some high quality products which awarded at international competition, appeared in the market.

Having above background, in order to raise international recognition of Japan wine and to offer easier choice for the consumers, "Labelling Standards for Manufacturing Process and Quality of Wine, etc. (Notification of NTA Commissioner)" was developed.

## 2 Revision of Geographical Indication (GI system)

O GI system is a system whereby only a product which is manufactured with ingredients and production methods which are attributable to its geographical origin is allowed, exclusively, to indicate the name of its geographical area (regional brand) (those products which are manufactured outside the geographical area, or products manufactured within the geographical area but do not meet standards on ingredients or production method are not allowed to indicate the name of its geographical area)

Up until now, as requirements for designation as GI were not concretely demonstrated, the system was not fully utilized. However, it is considered to be effective to use GI with a view to enhancing the brand value of liquor made in Japan in the future.

Therefore, in order to define standards for designation as GI as well as to systematize rules such as concerning harmonised indication easy to be understood by consumers, a revision was made to Indicating Standards Concerning Geographical Indications for Liquor (National Tax Agency Notice)

X Currently, 6 GI designations: Iki, Kuma, Ryukyu, Satuma (Shochu), Hakusan (Seishu-sake), and Yamanashi (wine)

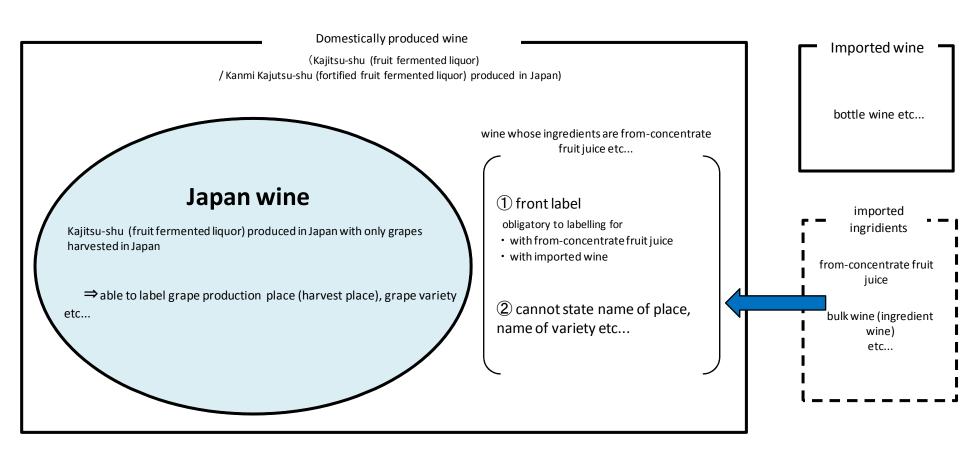
## 3 Designation of Nihonshu (Japanese sake) as GI

For the purpose of enhancement of brand value of Japanese sake in general, as well as of export promotion as a part of Cool Japan, after public comment procedures, it is planned to designate Nihonshu as GI at national level.

## (1-1) Development of wine labelling rules

- O Domestically, not only "Japan wine" but also various kind of wines whose ingredients are from-concentrate fruit juice and/or imported wine, are distributed. This causes problems that it is difficult for consumers to see differences between Japan wine and other wine (wine made of imported ingredients) etc...
- O Considering the above situation into consideration, from the point of protection/promotion of Japan wine and comprehensive labelling for consumers, wine labelling rules based on the international rules, were developed as Notification (\*)
- O The publication of the notification was on 30 October, 2015. With 3 years of transition periof, it willenter into force on 30 October, 2018

Vintage wines which were produced and stored before the implimentation date will be exampted from scope of application



(\*) "Labeling Standards for Manufactureing Process and Quality of Wine, etc" is stipulated as a standard (Notification) in accordance with Act Concerning Liquor Business Associations and Measures for Securing Revenue from Liquor Tax

# (1-2)Overview of labelling rules for wine (front labelling)

Only Japan wine can label provenance, names of grape variety and vintage year

#### **Provenance**

- O Name of the place of origin (i.e. Kasumigaseki wine, Kasumigaseki etc...)
  - ⇒ in case that the name of area includes place of harvest (more than 85% of grapes should be used) and place of production of wine
- O Name of the harvesting area (i.e. use of grapes harvested in Kasumigaseki etc...)
  - ⇒ in case that the name of area includes place of harvest (more than 85% of grapes should be used)
- O Name of the place of brew (i.e. Kasumigaseki brew wine etc...)
  - ⇒ in case that the name of area includes place of brew

## Names of grape variety

- O labelling of a single variety
  - ⇒ in case of using a single variety for more than 85% of product
- O labelling of two varieties
  - ⇒ in case that total use of two varieties counts for more than 85% of product and names are stated in descending order of content
- O labelling of more than 3 varieties
  - ⇒ in case that used percentage of each variety is stated (total use is more than 85% of product) and names are stated in descending order of content

## Vintage year

O in case that more than 85% of product is made from the grapes harvested in the same year

# Examples of Japan wine labelling

【case: Name of the place of origin 】

Japan wine



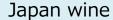
#### Kasumigaseki wine

Chardonnay 2015

Production NTA Co.

fruit liquor

[case: Name of the harvesting area]





With grapes harvested in Kasumigaseki

Chardonnay

2015

Production NTA Co.

fruit liquor

place of brew is stated on the back label.

[case: Name of the place of brew]





Kasumigaseki brew wine

Kasumigaseki does not include the harvesting area of grapes

Chardonnay

2015

Production NTA Co.

fruit liquor

# (1-3) Items to be labelled together (back label)

- O Mandatory items should be labelled together
  - labelling required under Liquor Business Associations Act and Food Sanitation Act
     (1) name of manufacturer 2 place of production 3 volume 4 alcohol content)
  - labelling required from aspect of consumer protection
    - (1) Japan wine 2 name of ingredient and its place of origin)

examples

Japan wine

Wine using imported ingredient

Japan wine

Ingredient: grape (made in Japan) \*\* 1

/antioxidant (sulfite) \*\*2

Manufacturer: NTA Co.

Place of production: 3-1-1 Kasumigaseki,

Chiyoda-ku, Tokyo-to

Volume of Content: 720ml

Alcohol Content: 12%

Ingredient : from-concentrate grape juice (foreign

country origin), imported wine /antioxidant \*\* 1

(sulfite)

Manufacturer: NTA Co.

Place of production: 3-1-1 Kasumigaseki,

Chiyoda-ku, Tokyo-to

Volume of Content: 720ml

Alcohol Content: 12%

**※**2

<sup>1</sup> ingredient such as fruit (grape), from-concentrate fruit juice (from-concentrate grape juice) and imported wine, should be labelled in descending order of content.

<sup>\*2</sup> As for fruit and from-concentrate juice, place of origin ("Japan" or foreign country) should be stated in blaket next to a name of ingredient. Japan can be replaced by name of area and foreign country can be replaced by country of origin. (country of origin can be stated for imported wine as well)

imes 3  $\,$  items which can be considered as appropriate to contribute to choice of consumers, such as grape variety, can be labelled.

# (2) Revision of GI system

Outline of revision of indicating standards concerning GI for liquor (30 October, 2015)

- O requirements to be designated as GI to be established
- O rules on procedures statement procedure to be designated to be made clear
  - public comments to be held for designation
- 〇 harmonized indication · GI liquor to be indicated as "地理的表示〇〇"or "GI〇〇"

#### [framework for GI designation for liquor]

#### Origin of liquors

### Requirements to be designated as GI

- 1 ① clear characteristic of liquor which is essentially attributable to its geographical origin
  - · characteristic of liquor should be established
  - · characteristic of liquor is attributable to its geographical origin
  - · ingredients and manufacturing method of liquor is
  - ② proper management to maintain the characteristic of liquor
- Compilation of opinions of local producers

Local producers association

(in principle) statement by producers associations in geographical area

- (3)
- check if the statement is in line with designation requirement
- seek for opinions from general public through public comments

ts **4** Designation announcement in the Official Gazette

Commissioner of National Tax Agency



- name
   name to be protected such as
   Yamanashi
- 2. Scope of geographical area clear border line
- category grape wine, distilled liquor, sake, or other kinds of liquor
- 4. production standards
  - characteristics
  - ingredients and manufacturing method
  - management to maintain characteristic of liquor
  - liquor classes

# Designation of GI Nihonshu (Japanese Sake)

GI system is an effective system to establish regional brands. From the international viewpoints, a nation being also considered to be one region, it is possible to make use of this system for a product which is characteristic to a certain nation.

Examples in overseas: Canadian Whisky, Bourbon Whisky, Scotch Whisky, which are GIs at national or quasi-national level.

- Nihonshu is a liquor, originating from Japanese traditional manufacturing method and ingredients. It is planned to designate "Nihonshu" as GI at national level, in order to enhance the brand value of Japanese sake in general, as well as to promote export as a part of Cool Japan.
  - 【Scope of GI *Nihonshu*】 *Seishu* (sake) manufactured using domestically produced rice as ingredients, and manufactured within Japan
- O It will become possible to request foreign countries, through international negotiations, to take actions against non-conforming cases of *Nihonshu* by way of GI designation.
  - Furthermore, *Seishu* (sake), manufactured overseas, or manufactured using imported rice as ingredients is entitled to be indicated as *Seishu* but not as *Nihonshu*. It will become easier for consumers to make distinction.
- O Based on the revised Indicating Standards Concerning Geographical Indications for Liquor (30 October), and taking into consideration of opinions expressed through public comments, it is planned to designate *Nihonshu* as GI.
- (note) Article 11-5 in the Act Concerning Liquor Business Associations and Measures for Securing Revenue from Liquor Tax will also be revised according to the designation of GI *Nihonshu*.