

Geographical Indication

GI Wakayama Umeshu

Enjoy umeshu, Wakayama's regional-brand liqueur made from ume (Japanese apricot), to a high standard.



GI stands for Geographical Indication, a system that allows the name of the production area (regional brand) to be used only for those products that have a specific quality or high reputation attributable to the characteristics of their geographical origins and that comply with strict standards.

GI Wakayama Umeshu, which has passed strict inspection standards, is made only from branded ume fruits from Wakayama Prefecture, and is reputed for its unparalleled traits and superior quality. While several sake and wine products have been GI-designated,

GI Wakayama Umeshu is the only liqueur in Japan that has been given this prestigious designation.

An alcoholic drink taken before a meal helps stimulate the stomach and trigger a sense of hunger, thus enhancing appetite. This is especially true for sour alcoholic drinks, such as umeshu, which help overcome a loss of appetite during summer. These drinks also help with the secretion of digestive juices such as saliva and gastric juice and can stimulate digestion. Umeshu goes well with a wide range of ingredients and enhances their taste.



Trivia Nanko Ume, a high-quality ume produced in Wakayama

Wakayama Prefecture accounts for about 60% of total ume production in Japan. Nanko Ume is famed as the top brand of ume, and is characterized by large fruits, abundant flesh, and fruity aroma, and contains more citric acid than other ume varieties.

The production of ume of such high quality is made possible by a cultivation method called the Minabe-Tanabe Ume System, which is inscribed on the list of Globally Important Agricultural Heritage Systems. This system allows fully-ripened ume fruits to be harvested by putting nets under the trees and letting the fruits naturally fall onto the nets. Wakayama Prefecture is also known for the production of top-grade charcoal called Kishubinchotan, made of wood from local coppice forests. In the Ume System, the coppice forests are managed together with ume orchards, thus helping to prevent soil degradation and allow a sufficient supply of nutrients to the ume trees.

GI Wakayama Umeshu is available at online via the QR code on the right. Please enjoy world-class ume liqueur products bearing the prestigious designation of GI Wakayama Umeshu.

【GI Wakayama Umeshu】<https://giwakayama.com/>



List of GI Wakayama Umeshu products
(You can buy GI Wakayama Umeshu products from this site.)



GI Wakayama Umeshu MOVIE