



## Wuliangye

### 五粮液

Wuliangye is a Chinese baijiu of strong fragrance. Wuliangye is produced within the protection scope of geographical indication products. It is made from selected sorghum, rice, glutinous rice, wheat, corn grain and water as raw materials, uses traditional "Baobao Qu" as Daqu, takes pits with more than 600 years of high-quality pit mud evolution and traditional production technology of more than 1000 years in the sealed pit mud closed pit, solid-state fermentation and distillation.

In Yibin during the Song Dynasty, the Yao family used five grains: corn, rice, sorghum, glutinous rice and buckwheat to produce "Yaozixuequ Liquor", which became an essential drink in any gathering of high officials. Yaozixuequ was the prototype of Wuliangye. During the early Ming Dynasty, the Chen family in Yibin inherited Yao's assets and developed their exclusive brewing recipe based on Yao's experience, known as "grain liquor" among the commoners. Since the liquor contains the essence of five grains, Wuliangye can be a name that appeals to both refined and popular tastes and shows its nature.

The protection scope of Wuliangye is located in Yibin City, Sichuan Province. It has the natural conditions of climate, soil and water source. It is especially suitable for the growth and reproduction of all kinds of wine making microorganisms. It is conducive to the aging of pit mud and the enrichment of koji making microorganisms. It provides a unique and unrepeatable natural ecological environment for brewing high-quality Wuliangye, hence a product of nature wonder, feathering lasting aroma, mellow and sweet taste, clean and pleasant finish, a full and harmonious profile of flavor.

(Courtesy of the IP Protection Department of CNIPA)

五粮液作为中国浓香型白酒的杰出代表，在地理标志产品保护范围内，以精选的高粱、大米、糯米、小麦和玉米五种粮食和水为原料，用传统的“包包曲”作为大曲，以传承千年的传统生产工艺，在经 600 多年优质窖泥演化的窖池里，固态发酵、蒸馏而成。

宋代，四川宜宾地区姚氏家族采用玉米、大米、高粱、糯米、荞子 5 种粮食酿制的“姚子雪曲”，成为当时宜宾地区文儒雅士聚会中必备的饮品，是五粮液的雏形。明朝初年，宜宾人陈氏继承了姚氏产业，按照姚氏的酿酒经验，总结出陈氏秘方，被民间称为“杂粮酒”，后为雅俗共赏更名为“五粮液”。

宜宾拥有气候、土壤、水源“三位一体”的自然条件，特别适宜各类酿酒微生物的生长、繁殖，有利于窖泥的老熟和制曲微生物的富集，为酿造优质五粮液提供了得天独厚、不可复制的天然生态环境。

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