The general view of "cultural landscape of the Uji tea"

Each Maccha, Sencha and Gyokuro which becomes the source of the Japanese green tea all originated in Yamashiro area in southern Kyoto Prefecture. In this area, having the topography full of ups and downs, scenery of various tea production surprisingly spreads to cope with the kinds and tastes of Uji tea. The production scene of the Uji tea seems to exist independently along some valleys and paths of rivers and the each scenery is also individual. However, although the scenery of each district shows various expressions, it has mutually deep relevance.

From natural conditions, such as climate peculiar to each district, geographical feature and geology, the scene of these tea production is drawn inevitably and formed. This area consists of the valleys and hills of big and small sizes which mountains and ponds up to about altitude 500m were washed and reduced by Kidu River, Uji River and its tributaries. The tea production place is located on a lot in this valley line and riverbed and has mutually relations through the water system. The difference in climatic conditions and the difference in the ground by the geological feature by the altitude and the topography produce a scenery of production and diversity of tea taste.

In addition, the areal spread of the tea production scenery corresponds as the innovation accompanying the origin of Maccha, Sencha and Gyokuro and development of the markets of the tea. The Ohishita tea field for the powdered green tea cultivation used as green tea materials originated in the Warring States period in Naka-Uji, and was developed along Kidu River with invention of Gyokuro after highest-quality green tea. Sencha started in Ujitawara-cho Yuyadani, and it spread with the invention of the Uji process method (Aosei Sencha Seiho) and to Edo market to Minamiyamashiro at the end of Edo period with the start of export of Wazuka-cho, and also tea wholesale stores were formed in Kamikoma. For the increase in production period after World War II, mour tain area tea plantation of Wazuka-cho, Minamiyamashiro suddenly expanded it under the transition period of the progress of rationalization and the mechanization of the production. Such historical changes are also expressed as diversity of the cultural landscape of the Uii tea.

*Ohishita tea field (tea field covered with shade to harvest good leaves)



6

To Mie

南山城村 Minami-yamashiro village

The tea field represented by vertical furrow which employed the leading altitude in Kyoto Prefecture upstream of the Kizu River efficiently develops on a large

田山 Tayama

今山 Imayama

木

津

11

scale

湯船

高尾 Takao

To Nara

木津川市

Kidugawa city

The tea wholesale district of Kamikoma which prospered as an accumulation place of export tea is formed in the key point of the land and water traffic.

上狛 Kamikoma

area of South Kyoto Prefecture. The development process of the history of the origin and after that is remembered as diversity of the tea production scene which differs from areas. And the various views have relevance mutually by geographical feature, geology, and a water system. The cultural landscape of the Uji tea has value without an equal as that in which the