

宇治茶の文化的景観

Birthplace of Uji tea

(Kyoto Prefecture)



宇治茶の歴史

わが国の茶の栽培・製造技術の発達や喫茶文化の隆盛は、鎌倉時代（12世紀末）の栄西による中国（宋）の抹茶法の伝来に始まりますが、当時の抹茶は、淡い緑色で苦くて渋いものだったと考えられています。この抹茶は、宇治において16世紀に開発された「覆下栽培」（新芽が生長する4～5月に日光を遮って栽培する方法）により濃緑色でうま味の強い日本独自の抹茶に生まれ変わり、茶の湯を愛好する支配者層に受け入れられ、その保護のもとにブランドとして確立されました。

安土桃山時代（16世紀末期）にわび湯を大成した千利休は、織田信長や豊臣秀吉に茶頭として仕えましたが、このわび茶を支えたのは、茶産地の宇治であり、宇治茶を生産する茶師達でした。豊臣秀吉は、「宇治以外の茶を宇治茶と号して商売をしてはならない」と宇治茶を特別に保護し、茶師である上林家を保護しましたが、千利休はしばしば宇治を訪れ、上林家を核に宇治茶業界の統制を進めました。秀吉の後に江戸幕府を開いた徳川家康は、宇治郷を天領に指定し、上林家に代官として支配させ、宇治茶の育成を図りました。その後、千利休の子孫たちにより、茶の湯のあり方の基本に加えて、抹茶そのものに焦点をあてた茶の式法が生み出され、宇治茶の一層の普及が促されたのです。

一方、17世紀半ばには、中国の僧隠元が渡来し萬福寺を開創するとともに、急須でお茶を入れる煎茶法（それまで、熱湯に茶葉を投入し煮出していたが、急須に茶葉を入れ、お湯を注ぐ淹茶（えんちゃ）法）を中国（明）から伝えました。江戸中期（18世紀前半）には、宇治田原の茶農家では、新芽を蒸し、焙炉（ほいろ）上で手で揉んで乾燥させる「宇治製煎茶製法」を創出し、淹茶法による現代に引き継がれる高品質の煎茶が全国に普及するとともに、19世紀には宇治において、覆下栽培の新芽を宇治製煎茶製法で仕上げる玉露が発明されるなど、京都府の山城地域は、わが国の茶のふるさととして発展してきました。



The history of Uji tea

The development of the planting and manufacturing of tea in Japan and the flourishing of tea culture started at the end of 12th century, when Eisai introduced the way of tea for Maccha from Sung (China). At that time Maccha was probably a light green color and tasted bitter. It was changed into Japan's original Maccha, with a dark green color and good taste, through a new method developed in Uji in the 16th century, where young tea leaves were grown under a thatched reed and straw cover from April to May. The Japanese style Maccha gained acceptance among rulers who loved the way of tea, and was established as a brand under their protection.

Sen no Rikyu, who refined Wabi-cha at the end of the 16th century, became a tea master for Oda Nobunaga and Toyotomi Hideyoshi. It was Uji as a tea production region and the Cha-shi (tea manufacturers) who produced Uji tea that supported Wabi-cha. Hideyoshi prohibited selling any tea produced outside of Uji as Uji tea, and extended special protection to Uji tea and the Kambayashi Family, one of the cha-shi families in Uji. Afterwards, Rikyu often visited Uji and advanced the regulation of Uji tea industry centered around the Kambayashi Family. Tokugawa Ieyasu, who founded the Edo Shogunate after Hideyoshi's death, promoted the development of Uji tea by designating Uji as his direct control region and by giving the Kambayashi Family the status of local governor to rule the city. Later, Uji tea became more popular thanks to the descendants of Rikyu, who created a new approach to tea, focused on not only the basic policy of the way of tea, but also Maccha itself.

In the mid-17th century, the Chinese monk, Ingen, built the Manpuku-ji Temple, and introduced the way of tea for Sencha from Ming (China), by using a Kyusu tea pot to make tea. (Until then, tea leaves were added to hot water and decocted. However, in the new Encha method, tea leaves were put into a Kyusu tea pot and the hot water was poured into it.) In the first half of the 18th century, a farmer from Ujitawara town is said to have given birth to a new Uji style: the Sencha-producing method where young tea leaves were steamed and hand-kneaded on a dryer. The Yamashiro region in Kyoto Prefecture developed as the birthplace of Japanese tea, with the spread of high quality Sencha produced with the Encha method throughout the country, and the creation of Gyokuro made from young tea leaves grown under a thatched reed and straw cover in the Uji style method during the 19th century.

茶室・待庵 (ちゃしつ・たいあん)

Chasitsu · Taian (tea house)

待庵は、大山崎町の妙喜庵（臨済宗東福寺派）に建つ茶室で、国宝に指定されています。天正10年（1580）頃の建造物で、豊臣秀吉の側近で安土桃山時代にわび茶を大成させた千利休好みといわれる茶室の中で、唯一利休の手になるものと信じられている茶室です。妙喜庵書院（重要文化財）に連続する待庵は、室床（茶室の床（とこ）で、三方の壁及び天井の入り隅をすべて壁土で塗りまわしたもの）を有する二畳の茶室で、屋根はこけら葺です。利休は、この茶室を極小空間の二畳敷とし、座敷飾りも最小限として、亭主と客の距離を極限にまで縮めました。



This teahouse is designated as a national treasure, and is located at Myokian Zen temple (Tofukuji School of Rinzai-sect) in Oyamazaki Town. Taian is said to have been built around 1580 by Sen no Rikyu, the most influential figure on the Japanese Way of Tea and a close aide to (warlord) Toyotomi Hideyoshi who was the great unifier of that time. The house is believed to be the only remaining structure to have original ideas and tastes of Sen no Rikyu. Taian Teahouse is connected with Myokian Shoin architecture (an important cultural asset); a two-tatami mat tea room with the Murodoko alcove, which has plastered walls, and a wooden shingle roofing. Sen no Rikyu cut the needless ornaments from the two-tatami mat tea room, the smallest of its kind, where a host and a guest would sit together in a small space.

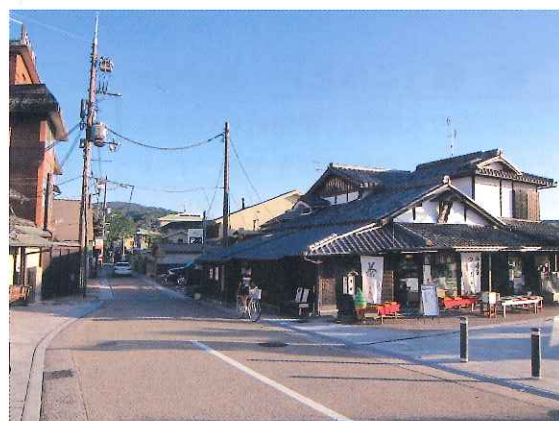
宇治の町並み (うじのまちなみ)

Townscape of Uji

宇治は、宇治川の渡河点として古代から集落が営まれ、早い時期に宇治橋が架橋されました。この宇治の都市的発展は、平安時代中期（10世紀末）に藤原道長がこの地に邸宅を求めたことによります。邸宅はその子の頼通に引き継がれ永承7年（1052）に平等院に改修されました。その後、現在の市街地に基盤目街路が整備され、藤原一門の邸宅が立ち並んでいきました。しかし、鎌倉時代後期（13世紀後半）になると邸宅群は次第に衰退し民衆の町家へと移り変わっていきました。建武3年（1336）の楠正成の軍と足利軍との戦いで町が広範囲に焼失し、この復興時に宇治橋通りが基盤目街路に重複して整備され、現在の三角形の街区ができあがりしました。宇治茶の生産は鎌倉時代に遡るとされますが、室町時代前期（15世紀半ば）になると室町幕府の庇護を受けて興隆し、江戸時代には天領として茶師の大規模な家宅が通りに立ち並び、天下の茶どころとして賑いました。



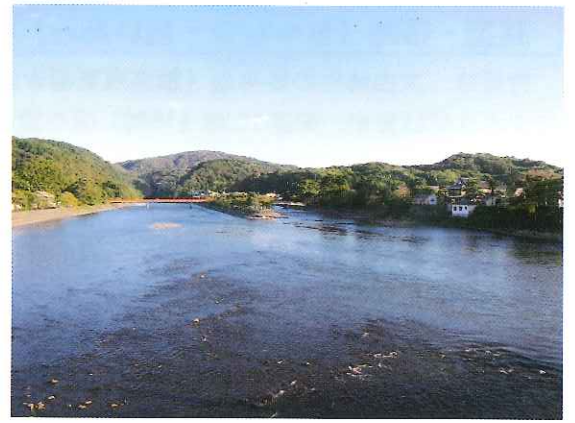
現在の宇治の町には、茶師の家宅遺構を残す上林春松家、大規模な近代茶商の家宅である中村藤吉本店、伝統的な家宅で茶生産が今も行われている山本家などがあり、茶生産に係る個性的な町並み景観を伝えています。



From olden days, people started to form a community in Uji, due to its ideal location to cross over the Uji River, and soon the Uji Bridge was built. The urban development of Uji dates back to the end of the 10th century, when Fujiwara Michinaga, (the highest-ranking aristocrat at the time) placed his residence in the town. The residence was taken over by his son Yorimichi, and was remade into the Byodo-in Temple in 1052. Later, Uji was built on a grid, and there was a row of residences of the Fujiwara family. However, in the late 13th century, these residences were gradually brought down and changed into town houses of the local people. Vast areas of the city were burnt down during the conflict between Kusunoki Masashige and the Ashikaga army in 1336. In the recovery from this disaster, the Ujibashi street and the current triangle city blocks were upgraded. It is said that the first production of Uji tea dates back to the end of the 12th century. The tea production developed in the mid-15th century with support from the Muromachi government. From the 17th to 19th century, Uji flourished as Japan's representative tea-producing district under the patronage of the shogunate, with large houses of cha-shi (tea manufacturers who were given the equivalent status and privilege as

samurai warriors).

Today's Uji city has a unique townscape with many buildings still related to tea production, including the house of Kambayashi Shunsho, which retains its cha-shi style house structure, Nakamura Tokichi Honten, the house of a modern tea seller, and the house of the Yamamoto Family, traditional tea-producers.



白川 (しらかわ) Shirakawa

宇治の南東に山一つ越えた谷里の白川は、宇治市内では少なくなったまとまった規模の茶園が谷に沿って営まれる場所で、都市近郊にありながら静寂な土地です。白川の谷の開発は、藤原頼通の娘で後冷泉天皇の皇后であった四条宮寛子が康和4年(1102)に白川金色院を創建したことに始まります。江戸時代には宇治と同じく茶師の活躍がみられ、盛んに茶園が経営されていました。

明治の廃仏毀釈で金色院は廃絶しましたが、室町時代後期(16世紀)の惣門や鎮守社である白山神社の建物が伝えられ、かつての広大な寺域は、小規模な茶園や棚田を含む里山として展開しています。



Shirakawa is located beyond the mountains south-east of Uji city. It is a quiet area in urban neighborhood, with large-scale tea fields throughout the valley. From 17th to 19th century, many tea fields were run by cha-shi like in Uji. The development of the Shirakawa valley started when Shijo-no-miya-kanshi, a daughter of Fujiwara Yorimichi and empress of Emperor Goreizei, built Shirakawa Konjikiin Temple in 1102.

This temple was dismantled by the civil movement at the beginning of the Meiji Era in order to boycott Buddhism. The large gate from the 16th century and the Hakusan Shrine still remain now. The large former temple area has now been developed as small-scale tea fields and woodlands with paddies.

木幡 (こはた) Kohata

江戸期の木幡は、宇治近在の村として茶業が盛んでした。宇治のように将軍家や大名相手の高級茶生産よりは、江戸などの大都市への供給が主であったようです。かつては木幡の平野から丘陵地にかけて広く茶園が造られていました。この丘陵地には、現在、宮内庁が管理する37地点に及ぶ宇治陵があります。794年の平安京遷都に伴い、木幡の丘陵地には藤原氏の墓所が造られるようになり、寛弘2年(1005)には、藤原道長によって一門の冥福を祈るために浄妙寺が創建されます。この藤原氏の墓所には道長の娘で一条天皇の皇后となった彰子をはじめ、平安時代中期から後期に皇室に嫁いだ藤原氏の娘たちも葬られたため、明治の^{りょうぼらてい}陵墓治定時に茶園の中に点在する塚や古墳が彼女たちの陵墓として整備されました。また平安時代末期(12世紀後半)には藤原基房の邸宅である^{まつどの}松殿が山上に造営されましたが、この跡地には大正期に茶道山荘流の道場である^{しょうでん}松殿山荘が建てられ、今に伝えられています。

Tea culture in the village of Kohata, in the vicinity of Uji, was thriving during the Edo Era (from 17th to 19th century). Kohata mainly supplied big cities such as Edo rather than producing high quality tea meant for the Shogun and Daimyo's family like Uji. In the past, tea fields stretched over the plains and hills of Kohata. Nowadays, 37 imperial



graves administered by the Imperial Household Agency can be found in these hills. With the move of the Heian capital in 794, the graves of the Fujiwara clan started to be built in Kohata's hills. Also, Jomyoji Temple was founded by Fujiwara Michinaga in 1005, to pray for the peace of the souls of the clan's ancestors. The daughters of the Fujiwara family, who married into the imperial family during the 11th and 12th centuries, such as the Empress Shoshi, daughter of Michinaga and Emperor Ichijo's wife, are also buried in this area. During the investigation of imperial graves that took place during the Meiji Era, the mounds and graves scattered across the tea fields were rearranged to be like those of Michinaga's daughters. During the second half of the 12th century, Fujiwara Motofusa's residence, Matsudono, was built on top of the mountain, but the tea house of the Sanso Tea School, called Shoden Sanso, was constructed on top of its remains later on during the Taisho Era, and can still be seen now.

萬福寺 (まんぷくじ)

Manpuku-ji Temple

黄檗山萬福寺は、中国福建省にある黄檗山萬福寺(古黄檗という)の僧隠元隆琦が請われて渡来し、寛文元年(1661)に幕府の援助で開創された黄檗宗大本山の禅宗寺院です。伽藍は、三門、天王殿(布袋像を安置する中国流の仏殿)、大雄宝殿(釈迦如来像を安置する本堂)、法堂(住職が説法を行う建物)が一直線に並び、仏像の多くも中国仏師の製作であるなど、中国風の大規模な寺院となっています。隠元は、インゲンマメなどの野菜類や急須でお茶を入れる煎茶法など、当時の中国の文化や文物もあわせて招来しました。特に煎茶法は黄檗僧月海(後の売茶翁)の活躍によってしだいに全国に定着していきました。

現在、萬福寺境内には全日本煎茶道連盟の本部が置かれ煎茶道大会が開催されています。また、門前一带は鎌倉時代後期に拓かれた宇治茶発祥の茶園と伝えられる駒蹄影園(京都梅尾で



茶の栽培を始めた僧明恵が茶の種の蒔き方を里人に教えたと伝えられる茶園)の跡とされ、顕彰の石碑が建てられています。

Obaku-san Manpuku-ji Temple is a Zen sect temple, established by Ingen Ryuki, a monk of Obaku-san Manpuku-ji in Fujian, China, who was asked to come to Japan with the support of the Japanese government in 1661. The Sanmon Gate, Tennoden (Chinese style sanctum housing a Hotei statue), the Daio Hoden (main hall housing a Shakanyorai statue), and the Hatto (the building where monks study) all lie on a straight line in the large precinct. It is a temple with a Chinese flavor, with many Buddha statues made by Chinese sculptors. Ingen introduced some of Chinese culture, including vegetables such as Ingen beans and the way of tea for Sencha using a Kyusu tea pot. The way of tea for Sencha became popular throughout Japan, thanks to the achievements of Baisao, a Buddhist monk of the Obaku sect.

Currently, the headquarters of the National Japanese Sencha Association is situated in the temple, and a Sencha meeting is held every year. Furthermore, in front of the gate are the remains of Komanoashikage-en (a tea field where Myoe taught local people how to sow tea seeds) which is said to be the birthplace of Uji-tea, opened in the late 13th century. There is a stone monument to acknowledge his work.



郷之口 (ごうのくち)

Go no Kuchi

宇治田原の西の玄関口である郷之口は、古代には奈良と近江を結ぶ田原道の入口にあたり、その後も宇治から信楽に抜ける信楽街道の重要地点でした。19世紀の初め、江戸商人と茶の取引を始めた郷之口と湯屋谷の茶生産者たちは茶業組合「山徳組」を名乗り、御所や知恩院にもお茶を献上し、紀州藩の御用達も務めるとともに、幕末から明治初めにはお茶の海外輸出用の茶の集積地にもなりました。

現在も郷之口下町から贅田の間の街道沿い1.3キロの間には茶畑、茶商人や茶生産者の住宅を含めた伝統的な町家や寺院が軒を連ねています。

Go no Kuchi, located at the west entrance of Ujitawara Town, was the beginning of the old Tawaramichi road connecting the cities of Nara and Omi in the past. It was also an important point on the Shigaraki road linking Uji and Shigaraki. At the beginning of the 19th century, tea producers from Go no Kuchi and Yuyadani started trading tea with Edo merchants. They created a tea association called Yamatoku-gumi, made tea offerings to the Imperial Palace and the Chion-in Temple, and worked for the Kishu Domain. They also stocked tea for overseas exportation from the late Tokugawa Shogunate until the beginning of the Meiji Era.

Even now, tea fields, temples and traditional townhouses such as tea producers and merchants' houses are lined up along the 1.3km of the road between Shimomachi and Neda in Go no Kuchi.



大福谷・湯屋谷（おおぶくだに・ゆやだに） Obukudani, Yuyadani

宇治田原の東部、信楽街道沿いの大福谷、湯屋谷は鷲峰山に連なる丘陵の谷間に形成された谷筋のひとつに位置します。

大福谷は、湯屋谷と奥山田の境にあたり、高山寺の明恵の弟子光音から奥山田茶屋村にあった寄代坊の光賢が、梅尾のお茶の実を譲り受け、大福谷のあたりに植えたといわれ、宇治田原における茶の発祥の地といわれています。地味・気候ともにお茶の栽培に最適で、お茶の味も優れ、古くから大福の穂先茶は「もっとも茶香深し」と賞賛され、いまに繋がる茶園が広がっています。

湯屋谷は、大福谷の西側に位置しており、昔は多くの「湯屋（温泉）」があったといわれ、現在も源泉（冷泉）があります。集落は、谷の両側に石垣を高く積んで民家や茶業関連家屋が建ち並び、独特の景観を醸し出しています。江戸中期（18世紀前半）には、この集落の篤農家の永谷宗円が、当時の製茶法を研究し、改良を加えて、それまでより香りも味も圧倒的に優れた煎茶をつくり出したといわれており、近世に遡る焙炉が今も残されています。

その後、江戸日本橋の茶商山本嘉兵衛を通じて売り出した煎茶は、高品質なことで評判となり、やがて宇治製煎茶製法として全国に広がり、現在の日本緑茶（煎茶・玉露）の製法の主流となっています。



Obukudani and Yuyadani, in the east of Ujitawara Town and along the Shigaraki road, are located in one of the folds of the valleys created by the hills surrounding the Jubusen Mountain.

Obukudani, bordering Yuyadani and Okuyamada, is said to have been the birthplace of Ujitawara tea. It is said that the monk Koken, who lived in Kidaibo Temple in the village of Okuyamada received tea seeds from Ko-on, the disciple of the Buddhist monk Myoe of Kozan-ji Temple in Toganoo, and planted them in a field in Obukudani. With both ground and climate being perfect for the growing of tea, it developed an excellent taste and has been praised as having "the deepest tea flavor" since the olden days. This taste can still be found in today's tea fields.

Yuyadani is located west of Obukudani. Famous in the past for its onsen (hot springs), the source still exists. Villages with farmers' and tea producers' houses built upon piled stone platforms line up along both sides of the valley, creating a very particular scenery. It is said that Nagatani Soen, a farmer from Yuyadani, studied and improved the processing method of tea leaves during his era, giving birth to a new Uji style, the Sencha producing method, in the first half of the 18th century. The Sencha produced was superior both in terms of flavor and aroma. You can still see an early modern dryer for tea leaves inside his native house. Later on, it was sold through a tea merchant in Nihonbashi, Edo, called Yamamoto Kahei, and was recognized as very high quality tea. Soon, the Uji style Sencha producing method was known through the country as the Nagatani

style Sencha producing method, and is now the main technique used in the processing of tea leaves for Japanese green tea such as Sencha and Gyokuro.

湯船(ゆぶね) Yubune

湯船は、和東町東部の山間地で、木津川支流の和東川上流部に位置します。平地部は少なく、和東川に沿った狭隘な谷あいの斜面に、集落と茶園が点在しています。また集落を縫う信楽街道は、滋賀県信楽町朝宮、南和東の茶産地と木津川を結んでおり、湯船はその途中にあります。山林業を主とする山村ですが、明治時代より山城地方を代表する高級煎茶産地のひとつであり、海外への輸出にも積極的に取り組みました。

戦後になって、温暖で平坦な早場産地が台頭しましたが、湯船では生産が大きく拡大することなく、その結果、住宅や製茶工場に近接して、山裾のわずかな斜面を活用した小規模な茶園が点在する明治以前の伝統的な景観が今に残ります。



Yubune is located upstream of Wazuka River in the valleys of eastern Wazuka Town. Most of the area is covered by hills, along with scattered villages and tea fields. Yubune is along the Shigaraki road that links Asamiya of Shigaraki-cho in Shiga Prefecture and other tea production sites in the Minami-Wazuka District to the Kizu River. Although the area's main industry is forestry, the district has been one of the symbolic production sites for high-quality tea in the Yamashiro Region and actively promoted tea export since Meiji Era (in 1867 and afterward).

As flat areas with mild climate that can produce early tea harvests became major production sites after World War II, the production volume of Yubune has never grown significantly. As a result, the landscape of old days where small-scaled tea fields are located near residences still remains in the district. The tea fields next to living quarters and tea factories built on small spaces of land on hillsides at the foot of the mountains reminds us of the original landscape of the tea field before the Meiji Period.

小倉(おぐら) Ogura

小倉は、文禄3年(1594)に豊臣秀吉が巨椋池で行った太閤堤の築堤による大和街道の整備によって発展しました。集落の中心にある巨椋神社は、平安時代に藤原氏の荘園が置かれたとき、藤原氏の氏神である奈良の春日社(現在の春日大社)を勧請したものとされています。江戸時代の小倉は宇治と同じく天領で、巨椋池の漁業と茶の生産が盛んでした。高級茶の玉露は、天保12年(1841)に小倉の江口茂十郎が考案し販売したものと伝えられています。

巨椋池は昭和16年(1941)に干拓され肥沃な水田に生まれ変わりましたが、現在の小倉の通り沿いには茶問屋の家宅が立ち、一步裏に入ると茶園が広がるなど、昔の面影をよく伝えています。



Ogura developed as a result of the improvement of Yamato Kaido (a road connecting Nara and Kyoto) when Toyotomi Hideyoshi upgraded the embankments of Ogura Lake (located between Uji and Fushimi) in 1594. Ogura Shrine, situated in the center of the village, is said to have been built as a branch shrine of Kasuga-sha in Nara, which was the shrine of the guardian gods of the Fujiwara family, when their manors were placed in Ogura during the Heian Era. In the Edo Era, when Ogura was under the direct control of the Shogunate, like Uji, fisheries in Ogura Lake and tea production prospered. High quality Gyokuro tea is said to have originated and been sold by Eguchi Mojuro in Ogura in 1841.

Although Ogura Lake was drained to create fertile rice paddies in 1941, Ogura still keeps the mood of the olden days, with houses of tea wholesalers along the streets and large tea fields.

原山(はらやま) Harayama

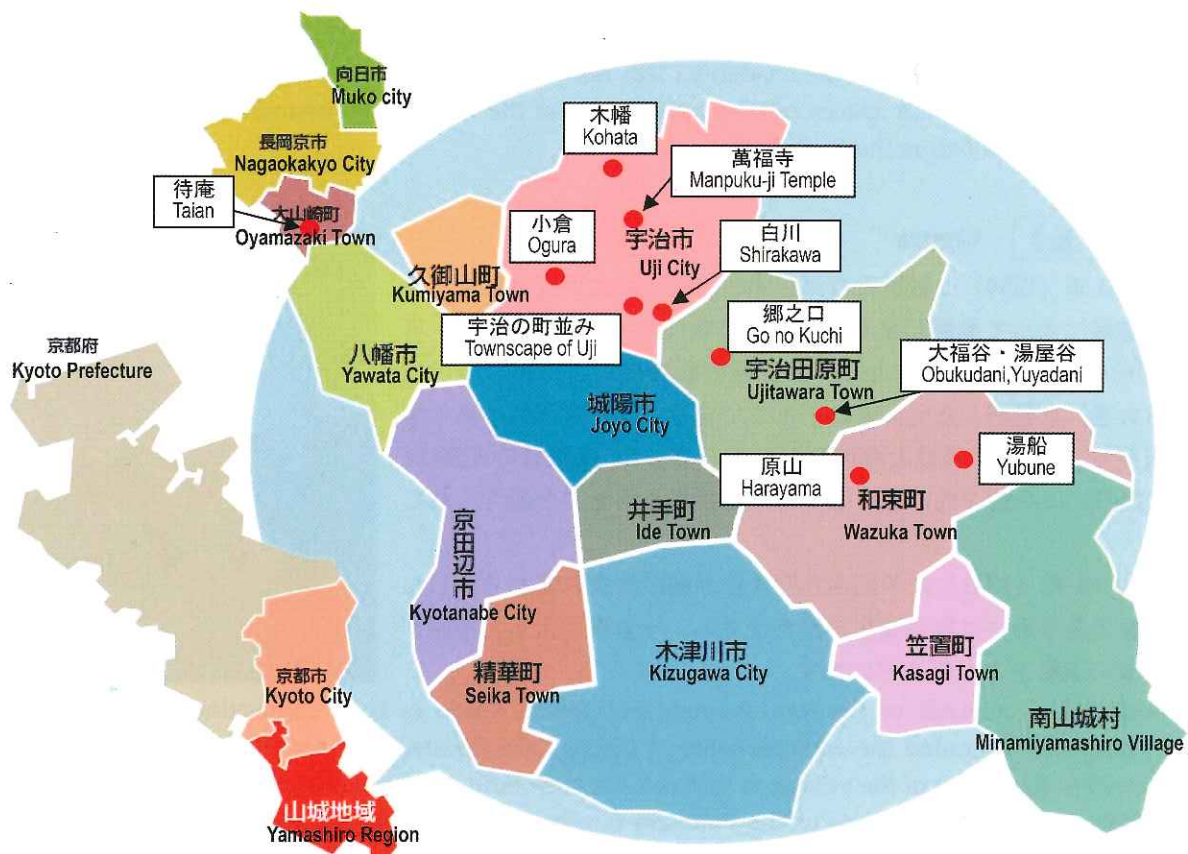
原山は和束町の茶生産始まりの地といわれています。16世紀の末に、五反七畝(約5,700平方メートル)の畑に茶の苗が植えられたのが始まりで、そののち宇治から製茶の専門家を雇って技術を向上させ、少量の茶を製造して宇治の茶商人に販売したところ、利益が多かったことから、次第に町内全域で農業の傍らに茶園を栽培するものが増加したと伝えられています。狭い沖積平野に米を作付けて食料を確保する一方で、標高が高い緩やかな斜面に展開した茶園は、山霧の発生や昼夜の温度差という、天恵ともいえる絶好の自然条件により、うま味と香りを備えた商品性の高い煎茶生産を可能としました。



現在、和束町は京都府の茶の全生産量の約4割強を占め、宇治茶の主産地の地位を不動のものとしています。

Wazukacha tea is said to have originated in Harayama. It is also said that "Wazuka tea production started with 5,700m² of field in Harayama, dating back to the end of the 16th century... people invited tea production experts to improve tea manufacturing techniques and sell the products to tea merchants from Uji ... more people joined the tea production as it proved to be a profitable business. While planting rice on small alluvial plains to secure their own food, people succeeded in the commercial production of the fine quality Sencha tea with good taste and flavor, as growing on hillsides at high altitudes, and the area's mountain fog and temperature difference between day and night create the ideal natural conditions for the cultivation of tea leaves.

At present, Wazuka Town remains a major production site for Uji tea, producing over 40% of the total prefectural tea production amount.



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