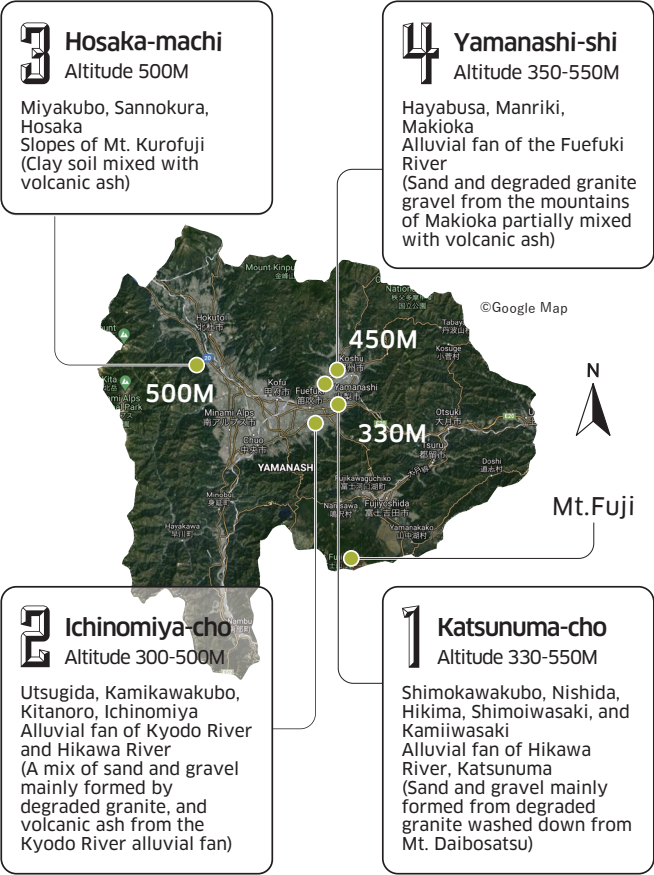
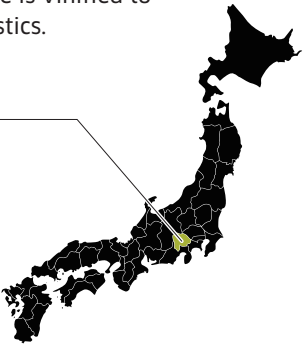


Concept of Terroir

We are growing grapes in vineyards which have been cultivated by the owner’s family since the late 1800s. Yields are carefully controlled and adjusted to ensure that the “terroir” of each vineyard is apparent, and the wine is vinified to reveal each vineyard’s characteristics.

Yamanashi Prefecture

Katsunuma-cho, Yamanashi Prefecture, is located on the eastern side of the Kofu Basin, a depression formed by the uplift of mountains up to 3000 meters (10,000 feet) high. The amount of sunshine is 2,250.3 hours/year and the amount of rainfall is 1,431.0 mm/year (56.34 inches). (Reference: Japan Meteorological Agency, “Historical Weather Data Download”)



Grape Variety











White “Koshu” Red “MBA” (Muscat Bailey A)


Grape Harvest Area (First Digit)




Number 1
Katsunuma Region (Koshu City)




Number 2
Ichinomiya Region (Fuefuki City)



Number 3
Hosaka Region (Nirasaki City)



Number 4
Other Municipalities



Number 5
Yamanashi Prefecture

Pairings



Our white wines are low in acidity and minerality, so they go well with sushi, carpaccio, tempura, and salted yakitori (grilled chicken skewers).

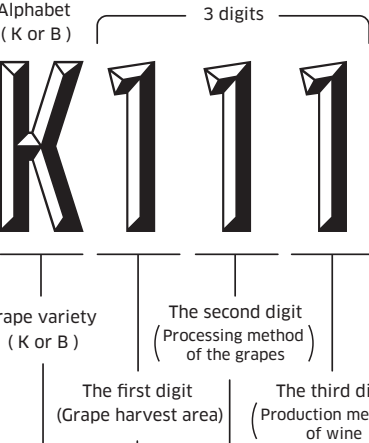


Our rosé wine can be used as an aperitif or a welcome drink. Rosé wines are great with seafood and salads.



Our full-bodied red wine is a great match for balsamic vinegar or soy-sauce based sweet sauces, and enhances the flavor of ingredients such as roast beef.

About Product Names



Processing method of the grapes (The second digit)

1 **K** Free run, the first juice before pressing (naturally flowing juice)

B Blush, juice with the same preparation as free-run

2 **K** Short maceration, short fermentation of skins, juice and seeds

B Saignée rosé, short fermentation of skins, juice and seeds

3 **K** Free-run and pressed juice, combination of the first juice before pressing (naturally flowing juice) and pressed juice

B Rosé courted, When the color of the skin begins to bleed, the juice is pressed

4 **K** Pressed juice

B Fermented red, skins, seeds and juice are pressed to extract their full color

5 **K** Concentrated juice, remove water from juice to raise sugar content

B Saignée (concentrated courted), greater concentration of skins to juice to produce deep color

Production method of wine (The third digit)

1 Fermentation in a stainless steel tank

2 Fermentation in stainless steel tank until spring (not less than 6 months) and (Sur Lie / On Lees)

3 Fermentation in a stainless steel tank and barrel aging

4 Fermentation in barrel and stainless steel tank storage

5 Barrel fermentation and barrel aging

6 Original blend wine to give further depth of taste (Assemblage)

7 Secondary fermentation in a tank (Charmat Method) Sparkling wine

8 Secondary fermentation in a bottle (Traditional Method) Sparkling wine

