



KOJ ANNUAL TRADE TASTING 2017
WINE CATALOGUE

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ARUGA BRANCA (Katsunuma Jyozo)

Address	371 Shimoiwasaki, Katsunuma-cho, Koshu-shi, Yamanashi 409-1313 Japan
Tel	+81 (0)553 44 0069
Fax	+81 (0)553 44 0172
e-mail	kw@wine.or.jp
URL	http://www.katsunuma-winery.com
Name of Owner	Yuji Aruga
Winemaker	Hiroataka Aruga
Vineyards	Owned: 5ha Under Contract: 20ha
Annual Production	3,000hl
Grape Varieties	Whites: Koshu Reds: Muscat Bailey A
Importer	JFC (UK) Tel: +44 (20) 8963 7600 S.K.Y Enterprise UK Ltd Tel: +44 (20) 8337 9009

History

- 1937 Textile merchant Yoshichika Aruga founds Katsunuma Jyozo and begins producing wine for his own consumption.
- 1941 Bands together with 29 of his neighbors to form the Kaneyama Winemaking Cooperative.
- 1999 Yuji Aruga appointed president
- 2007 Begins exports of Koshu, mainly to France

Introduction

Katsunuma Jyozo is one of Yamanashi's top producers of Koshu wines. Using exclusively grapes grown in Katsunuma-cho, it controls every winemaking step from viticulture to bottling. Katsunuma is relatively new among the world's great winemaking regions.

Grapes have been grown here for 1,000 years but wine only produced for 130 years. Katsunuma Jyozo however, continues the tradition established by its founder, producing and improving wines that express to the full Katsunuma's history and culture, fully committed to the principle that wine exists to allow connoisseurs to savour the terroir in which the grape is grown.



ARUGA BRANCA BRILHANTE

Vintage	2013
Region	Katsunuma, Yamanashi
Alcohol Content	11.1%
Residual Sugar	1.5g/l
Acidity(Tartaric Acid)	4.7g/l
pH	3.2
Others	Following the secondary fermentation, aging with the lees for over 24 months.



ARUGA BRANCA PIPA

Vintage	2014
Region	Katsunuma, Yamanashi
Alcohol Content	12.6%
Residual Sugar	1.5g/l
Acidity(Tartaric Acid)	7.7g/l
pH	3.2
Others	Fermentation in French oak barrels, aging in the bottle for more than one year.

GRACE WINE

GRACE WINE

Address	173 Todoroki, Katsunuma-cho, Koshu-shi, Yamanashi 409-1315 Japan
Tel	+81 (0)553 44 1230
Fax	+81 (0)553 44 0924
e-mail	info@grace-wine.com
URL	http://www.grace-wine.com
Name of Owner	Shigekazu Misawa
Winemaker	Ayana Misawa
Vineyards	Owned: 14ha Under Contract: 10ha
Annual Production	2,000hl
Grape Varieties	Whites: Koshu, Chardonnay Reds: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot
Importer	Novum(Hallgarten Druitt & Novum Wines) Tel: +44 (0)1582 722 538

History

- 1923 Founded by Chotaro Misawa in Katsunuma-cho.
- 1982 Fourth-generation winemaker Shigekazu Misawa, takes over the business. Becomes president in 1990.
- 2002 Moves to full-scale grape production with the creation of the eight-hectare Misawa Estate Vineyard in Akeno-cho.
- 2009 Completes work on 3.6 hectares of vineyards trellised by vertical shoot positioning for richly flavoured Koshu grapes.
- 2014 Decanter World Wine Awards 2014 result
Gold Medal and Regional Trophy : Cuvée Misawa Akeno Koshu 2013
- 2015 Decanter World Wine Awards 2015 result
Gold Medal and Regional Trophy : Grace Koshu Private Reserve 2014
- 2016 Decanter World Wine Awards 2016 results
Platinum Medal : Grace Extra Brut 2011, Grace Koshu Private Reserve 2015
Gold Medal : Cuvée Misawa Akeno Koshu 2015

Introduction

This family-owned winery established by Chotaro Misawa is currently run by his fourth-generation successor Shigekazu Misawa, whose daughter Ayana is in charge of winemaking. The main vineyards are located in Katsunuma and the mountainous and high altitude district of Akeno. No chemical fertilizers nor herbicides are used in the vineyards. Grapes are manually picked and hand-sorted, gently crafted, reflecting genuine Japanese craftsmanship. The winery's goal is to be eco-friendly and produce wines reflecting a unique combination of soil, sunlight, and altitude. It has been pioneer in replacing conventional Japanese training system with vertical shoot positioning in order to produce more intensely flavoured grapes, resulting in wines that are gracefully elegant.



GRACE KOSHU KAYAGATAKE

Vintage	2016
Region	Kayagatake, Yamanashi
Alcohol Content	11.5%
Residual Sugar	1.0g/l
Acidity(Tartaric Acid)	6.5g/l
pH	3.2
Others	Harvested in late September, Hand-picking, Fermented and aged in Stainless steel tanks



GRACE KOSHU PRIVATE RESERVE

Vintage	2016
Region	Katsunuma, Yamanashi
Alcohol Content	11.7%
Residual Sugar	3.0g/l
Acidity(Tartaric Acid)	6.3g/l
pH	3.2
Others	Harvested in October, Hand-picking, Fermented and aged in Stainless steel tanks



GRACE KOSHU HISHIYAMA PRIVATE RESERVE

Vintage	2016
Region	Hishiyama, Katsunuma
Alcohol Content	11.5%
Residual Sugar	1.0g/l
Acidity(Tartaric Acid)	6.0g/l
pH	3.2
Others	Harvested in early October, Hand-picking, Fermented and aged in Stainless steel tanks



HARAMO WINE

Address	3181 Katsunuma, Katsunuma-cho, Koshu-shi, Yamanashi 409-1316 Japan
Tel	+81 (0)553 44 0121
Fax	+81 (0)553 44 2229
e-mail	shintaro@haramo.com
URL	http://www.haramo.com
Name of Owner	Shintaro Furuya
Winemaker	Shintaro Furuya
Vineyards	Owned: 1.5ha Under Contract: 25ha
Annual Production	500hl
Grape Varieties	Whites: Koshu, Chardonnay Reds: Kai Noir, Merlot

History

- 1924 Starts winemaking as a cooperative.
1973 Converted to Haramo wine co.,Inc

Introduction

This winery was constructed 130 years ago and reflects traditional Japanese architecture. The restaurant on the first floor serves local dishes using seasonal produce which perfectly complements Haramo's wines. The Haramo 2009 Koshu was awarded best Japanese wine of Show and also best Koshu by the Japan Wine Challenge in 2010.



HARAMO KOSHU

Vintage	2015
Region	Yamanashi
Alcohol Content	11.5%
Residual Sugar	1.0g/l
Acidity(Tartaric Acid)	5.4g/l
pH	3.4
Others	Stainless steel tank



HARAMO KOSHU

Vintage	2016
Region	Yamanashi
Alcohol Content	11.2%
Residual Sugar	1.2g/l
Acidity(Tartaric Acid)	4.6g/l
pH	3.3
Others	Stainless steel tank Tank sample



HUGGY WINE (Yamato Wine Co., Ltd.)


Address	776-1 Todoroki, Katsunuma-cho, Koshu-shi, Yamanashi 409-1315 Japan
Tel	+81 (0)553 44 0433
Fax	+81 (0)553 44 1004
e-mail	yw@yamatowine.com
URL	http://www.yamatowine.com
Name of Owner	Yasuki Hagihara
Winemaker	Masatoshi Ezawa, Emmanuel Landre
Vineyards	Owned: 1ha Under Contract: 4ha
Annual Production	3,550hl
Grape Varieties	Whites: Koshu, Koshu Sanjaku, Murasaki Budo Reds: Cabernet Sauvignon, Merlot, Petit Verdot
Importer	JFC (UK) Tel: +44 (20) 8963 7600

History

- 1913 Founded as Hagihara Company in Yamanashi-city, starts winemaking.
 1921 Moves to current location. Keitaro Hagihara starts producing wine in partnership with local grape growers.
 2009 Fourth-generation winemaker Yasuki Hagihara appointed president.


Introduction

Yamato Wine's main winery is located in Katsunuma-cho. Its Shiga Winery is located in Nagano Prefecture. The main winery produces primarily white wines. The Shiga winery produces reds, primarily Merlot. The company's aim is to produce world-class wines reflecting its own unique values, wines that are "rich, complex and elegant." Its meets this challenge as only a winery with deep roots in Koshu could, developing wines from distinctive grape varieties with long histories in the region. These include Koryu, a wine made from grapes from 130 year-old vines, as well as wines made from such heritage grape varieties as Hishiyama Koshu, Koshu Sanjaku, and Murasaki Budo. This winery continues to research how vines assimilate minerals and also how to raise the amino acid content of its wines, aiming to produce wines strikingly different from conventional Koshu.



HUGGY WINE EU KOSHU KATSUNUMA

Vintage	2016
Region	Yamanashi
Alcohol Content	11.4%
Residual Sugar	2.0g/l
Acidity(Tartaric Acid)	7.7g/l
pH	3.4
Others	Tank Sample



HUGGY WINE EU SPARK KOSHU KATSUNUMA

Vintage	2016
Region	Yamanashi
Alcohol Content	11.4%
Residual Sugar	2.0g/l
Acidity(Tartaric Acid)	7.7g/l
pH	3.6
Others	Tank Sample



KURAMBON WINE

KURAMBON WINE

Address	835 Shimoiwasaki, Katsunuma-cho, Koshu-shi, Yamanashi 409-1313 Japan
Tel	+81 (0)553 44 0111
Fax	+81 (0)553 44 0132
e-mail	info@kurambon.com
URL	http://www.kurambon.com
Name of Owner	Takahiko Nozawa
Winemaker	Takahiko Nozawa
Vineyards	Owned: 2ha Under Contract: 6.5ha
Annual Production	700hl
Grape Varieties	Whites: Koshu, Chardonnay, Viognier Reds: Muscat Bailey A, Cabernet Sauvignon, Petit Verdot, Tannat
Importer	Eclectic Wines Co., Ltd. Tel: +44 (0)79 0996 3293

History

- 1913 Begins producing wine.
- 1932 Bands together with wine-growing families to form the Tanaka Wine Cooperative.
- 1962 Buys out the other members of the cooperative and becomes Yamanashi Wine, Ltd.
- 2006 Converts the limited company to a joint-stock company.
- 2014 Changes the name to Kurambon Wine Co.,Ltd.

Introduction

A winery with deep roots in its locale, Kurambon Wine operates as a "wine-producing agricultural business" using principally its own grapes or grapes purchased directly from local farmers to produce its wines. In its own vineyards it practices natural viticulture, reducing the use of agricultural chemicals to an absolute minimum and producing wines that reflect the distinctive terroir of Katsunuma-cho. Both fermentation and handling are treated with the lightest possible touch, to give full expression to the distinctive character of Japan's Koshu grapes. Thus is born the perfect marriage between Koshu and the distinctive seasonal flavours of Japanese cuisine, a marriage whose delights Kurambon Wine continues to explore through new combinations of seasonal ingredients and Koshu.



Sol Lucet Koshu

Vintage	2016
Region	Yamanashi
Alcohol Content	12.0%
Residual Sugar	3.1g/l
Acidity(Tartaric Acid)	6.5g/l
pH	3.3
Others	Tank sample. Characterised by Japanese citrus flavour such as Yuzu and Kabosu.



Lumière Winery

Address	624 Minami Noro, Ichinomiya-cho, Fuefuki-shi, Yamanashi 405-0052 Japan
Tel	+81 (0)553 47 0207
Fax	+81 (0)553 47 2001
e-mail	winery@lumiere.co.jp
URL	http://www.lumiere.jp
Name of Owner	Shigeki Kida
Winemaker	Shigeki Kida
Vineyards	Owned: 3ha Under Contract: 27ha
Annual Production	1,700hl
Grape Varieties	Whites: Koshu, Chardonnay, Sauvignon Blanc Reds: Muscat Bailey A. Cabernet Sauvignon, Cabernet Franc, Merlot Petit Verdot, Tempranillo, Tannat
Importer	AMATHUS DRINKS PLC Tel: +44 (0)208 951 9840

History

- 1885 Tokugi Furiya, a local lord and a great-great grandfather of the current president, founded the winery.
- 1901 The stone fermentation tank (one of the nationally Registered Tangible Cultural Properties) was completed.
- 1918 A Japanese Royal Warrant was awarded.
- 1985 A winemaking joint venture with the Chinese government was launched.
- 2007 Sparkling wines were added to the portfolio and our own restaurant was opened.
- 2011 Began exporting to London.

Introduction

We are the oldest family-owned winery in Japan, since 1885.

We have challenged and succeeded in making high quality wines, following ancestral teachings to produce authentic wine, that is, to grow authentic grapes.

From fermentation to aging, our wine is sensitively processed through the gravity flow system in the natural terrains. With tank thermostats and gas-replacement systems installed, we will ever increase the quality of our wines.

Our boutique winery is promoting a wine-loving culture by French-style dining with locally-produced food and leisurely tastings as well as shopping.



Lumière Sparkling Koshu

Vintage	2014
Region	Ichinomiya, Yamanashi
Alcohol Content	10.5%
Residual Sugar	1.3g/l
Acidity(Tartaric Acid)	6.2g/l
pH	3.1
Others	Sparkling wine-Brut Nature. 2ndary fermentation in the bottle. 1 year on the lees.



Lumière Koshu HIKARI

Vintage	2015
Region	Yamanashi
Alcohol Content	11.0%
Residual Sugar	less than 1.0g/l
Acidity(Tartaric Acid)	6.8g/l
pH	3.2
Others	6 months on the lees



MARQUIS WINERY

Address	2488 Shimoiwasaki, Katsunuma-cho, Koshu-shi, Yamanashi 409-1313 Japan
Tel	+81 (0)553 44 1005
Fax	+81 (0)553 44 0650
e-mail	k-suzuki@marukiwine.co.jp
URL	http://www.marukiwine.co.jp
Name of Owner	Koji Kiyokawa
Winemaker	Masaki Minai
Vineyards	Owned: 5ha Under Contract: About25ha
Annual Production	2,500hl
Grape Varieties	Whites: Koshu Reds: Muscat Bailey A, Cabernet Sauvignon, Merlot

History

- 1877 Two young men from Katsunuma traveled to France to study viticulture and winemaking.
 1891 One of them, Tatsunori Tsuchiya, founded the precursor of today's Marquis Winery.
 1950 Marquis Winery Co.,Ltd was established.
 2013 Koji Kiyokawa acquired 100% stocks of Marquis Winery and became the CEO.

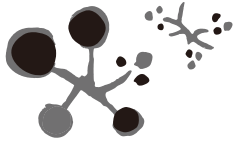
Introduction

Japan's oldest remaining winery, Marquis Winery was founded by Tatsunori Tsuchiya in 1891. Since its founding, this winery has cherished its ties to local farmers, while developing unique wines that take full advantage of improvements in grape varieties and winemaking technology. Our vision is a comprehensive sixth order business, so called viniculture as primary, wine making as secondary and sales as tertiary.



MARQUIS IRO KOSHU

Vintage	2015
Region	Enzan, Yamanashi
Alcohol Content	10.8%
Residual Sugar	0.6g/l
Acidity(Tartaric Acid)	6.7g/l
pH	3.4
Others	Fermented in stainless steel tank



MERCIAN

Address	1425-1 Shimoiwasaki, Katsunuma-cho, Kosu-shi, Yamanashi 409-1313 Japan
Tel	+81 (0)553 44 1011
Fax	+81 (0)553 44 0428
e-mail	ikedamsh@mercian.co.jp
URL	http://www.chateaumercian.com/ http://www.kirin.co.jp/company/english/about/mercian/
Name of Owner	Kiyoshi Yokoyama
Winemaker	Mitsuhiro Anzou
Vineyards	Owned: 22ha Under Contract: not disclosed
Annual Production	Not disclosed
Grape Varieties	Whites: Koshu, Chardonnay, Sauvignon Blanc, Riesling Reds: Muscat Bailey A, Cabernet Sauvignon, Merlot, Syrah

History

- 1877 Founding of "Dai-Nihon Yamanashi Budoushu-Gaisha" the forerunner of Mercian Corporation.
- 1970 "Château Mercian" was born.
- 1976 The cultivation of Merlot was started at Kikyogahara district.
- 1984 The cultivation of Cabernet Sauvignon was started at Jyonohira estate.
- 1989 'Shinshu Kikyogahara Merlot 1985' was awarded the Grand Gold Medal at the International Competition of Wine in Ljubljana 1989.
- 1990 The cultivation of Chardonnay was started at Hokushin district.
- 2003 The cultivation was started at Mariko Vineyard.
- 2010 Winery name was changed from Mercian Katsunuma winery to Chateau Mercian.

Introduction

Our goal for Chateau Mercian is to introduce Finesse and Elegance which are born only by Japan-original viticulture created by us. As a pioneer brand of Japanese fine wine, Chateau Mercian has already established its position in the world's wine history. Chateau Mercian has been awarded a large number of diplomas in various international wine competitions, including International Competition of wine in Ljubljana, and was also the first Japanese wine to appear in the world-famous wine magazine 'Wine Spectator'. With the wines produced here at Chateau Mercian, we wish that an international recognition as a producer of unique and high quality wines would be gained for Japan while the wines would be more familiar and accepted in their native market of Japan.



MERCIAN KOSHU

Vintage	2015
Region	Yamanashi
Alcohol Content	10.5%
Residual Sugar	N.A
Acidity(Tartaric Acid)	6.6g/l
pH	3.5
Others	

RUBAIYAT WINERY



Rubaiyat Wine

Address	780 Fujii, Katsunuma-cho, Koshu-shi, Yamanashi 409-1314 Japan
Tel	+81 (0)553 44 0043
Fax	+81 (0)553 44 0065
e-mail	homura@rubaiyat.jp
URL	http://www.rubaiyat.jp
Name of Owner	Haruo Omura
Winemaker	Takayoshi Kano
Vineyards	Owned: 2.2ha Under Contract: 3.5ha
Annual Production	1,150hl
Grape Varieties	Whites: Koshu, Chardonnay, Sauvignon Blanc Reds: Cabernet Sauvignon, Merlot, Petit Verdot

History

- 1890 Founded by Jisaku Omura in Katsunuma-cho.
- 1988 Started producing Rubaiyat Koshu Sur Lie.
- 1989 Established "Ayaka" vineyard with Cabernet Sauvignon trained by vertical shoot positioning.
- 2007 Fourth-generation winemaker Haruo Omura was appointed president.
- 2012 Began exporting Rubaiyat Koshu to London.

Introduction

2010 will mark the 120th anniversary of Marufuji Winery's founding. For more than a century Koshu has been the most important of its wines. In 1989 it began experimenting with vertical shoot positioning instead of the more common pergola system for European grape varieties such as Cabernet Sauvignon, Merlot, Petit Verdot, Chardonnay and Sauvignon Blanc. Its vineyards are located on the slopes of a fan-shaped valley. The winery is located on a slope in Katsunuma, making possible the use of a gravity-flow winemaking system. Stone tanks are used for fermentation of red wine. The wine name "Rubaiyat" is taken from the ancient Persian poem. First produced in 1988, Rubaiyat Koshu Sur Lie is popular favorite at Japanese restaurants.



Rubaiyat Koshu

Vintage	2014
Region	Yamanashi
Alcohol Content	11.6%
Residual Sugar	2.0g/l
Acidity(Tartaric Acid)	6.2g/l
pH	3.5
Others	8 month on the lees



Rubaiyat Koshu

Vintage	2015
Region	Yamanashi
Alcohol Content	11.4%
Residual Sugar	1.0g/l
Acidity(Tartaric Acid)	6.9g/l
pH	3.2
Others	Tank Sample



Rubaiyat Koshu

Vintage	2016
Region	Yamanashi
Alcohol Content	11.6%
Residual Sugar	0.8g/l
Acidity(Tartaric Acid)	5.9g/l
pH	3.4
Others	Tank Sample



Soryu Winery

Address	1841 Shimoiwasaki, Katsunuma-cho, Koshu-shi, Yamanashi 409-1313 Japan
Tel	+81 (0)553 44 0026 or 2265
Fax	+81 (0)553 44 3170
e-mail	soryu@wine.or.jp
URL	http://www.wine.or.jp/soryu/
Name of Owner	Takui Suzuki (CEO)
Winemaker	Hiromi Suzuki
Vineyards	Owned: 1.5ha Under Contract: 8ha
Annual Production	8,000hl
Grape Varieties	Whites: Koshu Reds: Muscat Bailey A, Merlot, Cabernet Sauvignon, Kai Noir
Importer	Tazaki Foods Ltd Tel: +44 (0)208 344 3000

History

- 1899 Founded as a wine cooperative.
 1943 Shigetomi Suzuki buys up all of the shares belonging to members of the cooperative and obtains a personal license to go into the wine business.
 2000 Begins operating as the Soryu Winery Co., Ltd., with Takui Suzuki as its first president.

Introduction

Soryu Winery was founded by relatives of Masanari Takano and Ryuken Tsuchiya, who traveled to France to learn the proper French winemaking techniques and then pioneered winemaking in Japan. Soryu is one of Katsunuma's most historic wineries with annual production equivalent to 1.2 million bottles. Third generation winemaker Takui Suzuki provides meticulous management of the winemaking process and works with Hiromi Suzuki, the talented fourth generation in this winemaking family, to produce extraordinary new wines. Our Koshu won many gold prizes in the Koshu category in The Japan Wine Competition in recent years. Soryu's many prizes in wine competitions are evidence of the quality of outstanding wines crafted and steadily improved through the experience of four successive generations of winemakers.



Soryu Koshu

Vintage	2014
Region	Yamanashi
Alcohol Content	11.4%
Residual Sugar	less than 2.0g/l
Acidity(Tartaric Acid)	6.9g/l
pH	3.1
Others	Stainless tank



Soryu Koshu

Vintage	2015
Region	Yamanashi
Alcohol Content	11.1%
Residual Sugar	1.2g/l
Acidity(Tartaric Acid)	6.9g/l
pH	3.2
Others	Stainless tank



TOMI NO OKA WINERY SUNTORY

TOMI NO OKA WINERY(SUNTORY)

Address	2786 Onuta, Kai-shi, Yamanashi 400-0103 Japan
Tel	+81 (0)551 28 3233
Fax	+81 (0)551 28 3236
e-mail	Naoki_Watanabe@suntory.co.jp
URL	http://www.suntory.co.jp/wine/nihon/
Name of Owner	Yuji Yamazaki
Winemaker	Naoki Watanabe
Vineyards	Owned: Not disclosed Under Contract: Not disclosed
Annual Production	Not disclosed
Grape Varieties	Whites: Koshu, Chardonnay, Riesling Italico, Riesling Forte Reds: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Black Queen, Muscat Bailey A, Bijou Noir

History

- 1909 Railroad councilor Shinsuke Koyama establishes Tomi Farm.
- 1930s Zenbei Kawakami, the father of Japanese wine grapes begins development of hybrid grapevarieties.
- 1975 Suntory achieves the first successful harvest of noble-rot grapes in Japan.
- 2000 Tomi Red 1996 was awarded the first "Champion" award for a Japanese wine at the International Competition of Wine in Ljubljana (Slovenia).
- 2003 Tomi Red 1997 awarded gold medal at the international Les Citadelles du Vin wine and spirits competition held in the Bordeaux, France.
- 2009 Tomi no oka celebrates its 100th anniversary.
- 2013 Tomi White 2011 was awarded the PRIX SPECIAL JAPON (Japan Special Prize) for the best Japanese wine as well as the CITADELLES D'OR (Gold Medal) at Les Citadelles du Vin, an international wine and spirits competition held in Bordeaux, France.

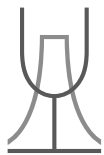
Introduction

Tomi no Oka is a large mountain made up of smaller hills nestled together. Across this mountain spreads our vineyard. Always thinking about which varieties are best suited for which vineyards and how they should be cultivated amidst the climate and natural features of Tomi no Oka Winery, our vintners, who are highly trained in viticulture, make their way personally to the vineyards everyday to survey the weather, look after the vines, and lovingly care for them. They also are working on "plant cultivation" to grow grapes in symbiosis with the natural vegetation. We aim to grow the kind of grapes and make the kind of wines that "express the distinctiveness of this region through different varietals while staying close to the local climate."



TOMI NO OKA KOSHU

Vintage	2015
Region	Tomi no oka, Yamanashi
Alcohol Content	11.9%
Residual Sugar	less than 2.0g/l
Acidity(Tartaric Acid)	6.9g/l
pH	3.1
Others	Aged in barrels and tanks



KOJ
KOSHU OF JAPAN

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