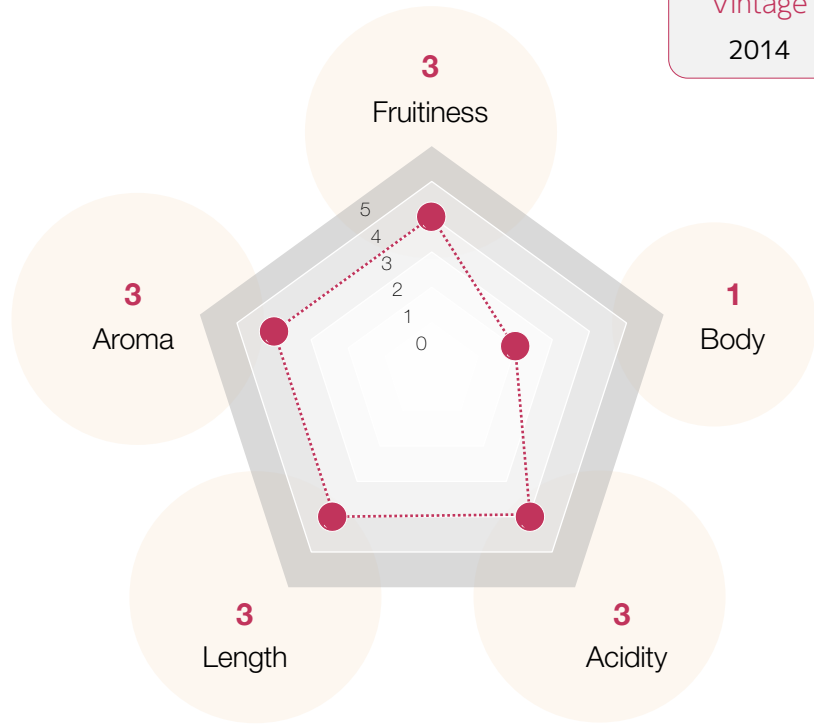


## Japan Premium Muscat Bailey A



Vintage  
2014



### Aroma/Flavour/Taste

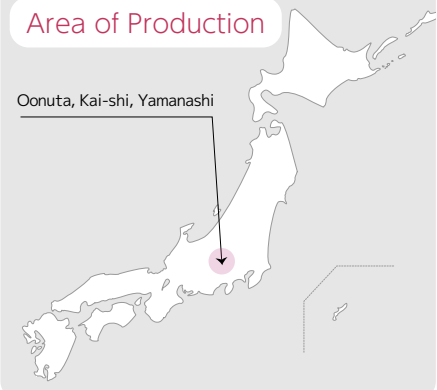
Aromatic candied fruits, like cherry, strawberry, with a touch of sweet spices like clove & dry nutmeg.  
Leathery & earth note to the age of the wine.  
Crispy acidity, delicate structure, soft tannin, clean finish.

### Grape Variety

Muscat Bailey A 100%

### Area of Production

Oonuta, Kai-shi, Yamanashi



### Suggested Foods for Pairing

Pan seared chicken fillet with lemon and ginger  
Margarita Pizza  
Okonomiyaki

### Recommended Serving Temperature



### About the Vintner and Wine

- Suntory continues to push the envelope of the wine industry.
- For more than 80 years, it has been working with grape growers to develop cultivation methods suited to the land, the year and the variety.
- The wines produced through refined vinification methods highlight the grape's individuality and have received high acclaim at various national and international competitions.
- As well as producing high-quality wines within Japan, Suntory is developing a global wine business with prestigious wineries around the world.
- The "Japan Premium" series is a range of Japanese wines where 100% of the grapes used are grown in Japan. This series is "wine to accompany the dining table" and is made from Japan's indigenous grape varieties, or from European grape varieties, that are prized for their unique characteristics made possible by Japan's climate and brought forth to the maximum extent possible during production.
- "Japan Premium Muscat Baily A" is made mainly from Muscat Baily A grapes grown in Yamanashi and Nagano prefectures. It is a light, red wine with gorgeous aroma and a pleasant, fruity flavor.