



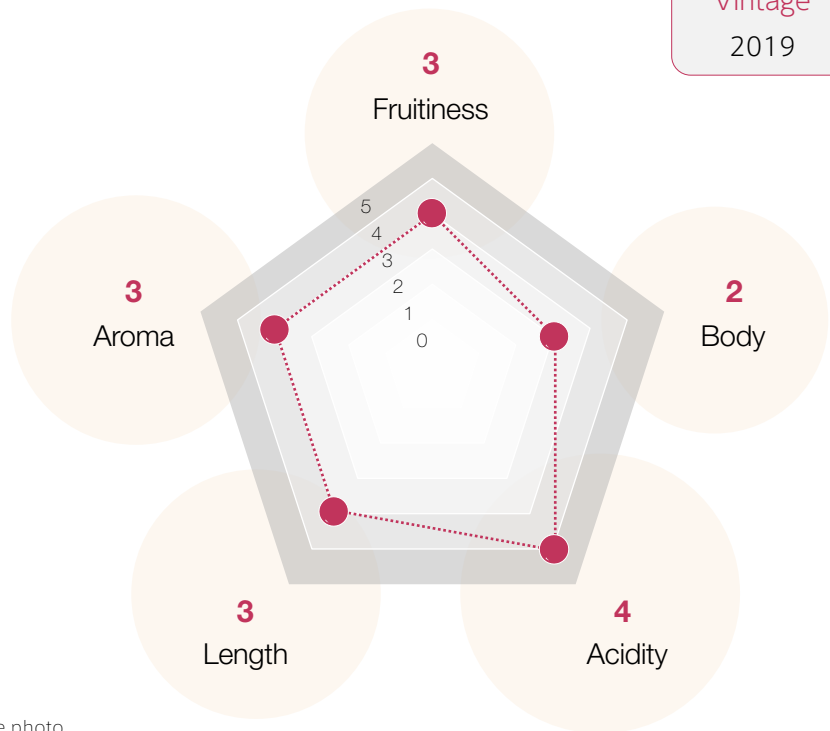
ADEGA VINICOLA D'ARUGA
 勝沼醸造株式会社

Katsunuma Winery

ARUGA BRANCA CLAREZA



Vintage
2019



The vintage of the wine for tasting may differ from that in the photo.

Aroma/Flavour/Taste

Pale straw yellow colour
 Bright citric and tree fruits characters
 Lime Juice, with mineral and lees undertone
 This wine is good for drinking while it is young and makes a fine aperitif.

Grape Variety

KOSHU

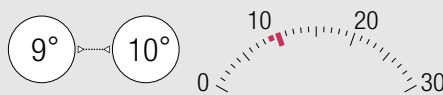
Area of Production



Suggested Foods for Pairing

Fresh oyster
 Dishes in lighter flavour and slightly acidity

Recommended Serving Temperature



About the Vintner and Wine

- The winery was founded in 1937. While running a silk manufacturing business, he started making wine privately. The current president is the third generation.
- With the aim of producing wines of international standards specializing in the Koshu grape, he changed the common sense of the Koshu grape by using the frozen juice preparation method. Since the 2000s, the company has won consecutive silver medals in international competitions for its terroir-driven winemaking.
- In 2008, the company began exporting its wines to France, and has since supplied wines to the EU, the US, and Asian countries.
- Its flagship brand is ARUGA BRANCA. Its wines are sold through leading Japanese retailers specializing in local alcohols and it is expanding its sales channels with a focus on Japanese restaurants that handle traditional Japanese and regional alcohols.
- The company is focusing on building relationships with grape farmers and promoting the grape and wine industry in Katsunuma.
- In order to achieve wine-tourism that makes the most of Katsunuma's regional characteristics, the company operates Restaurant Tefu with hospitality befitting a wine-growing region.



Katsunuma Winery
 TSUIKI Hisayoshi