

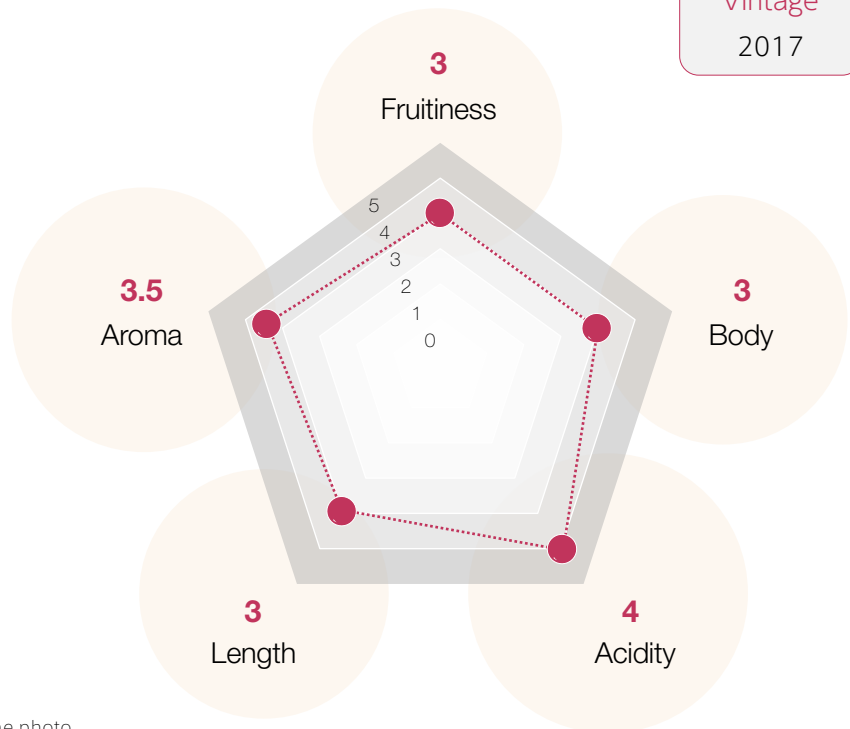


Katsunuma Winery

ARUGA BRANCA PIPA



Vintage
2017



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

Aroma/Flavour/Taste

Strong riper stone fruit and tree fruits aromas with touch of cream and cinnamon spices
Harmonious balance between ripe fruitiness, body and natural acidity
Family meal casual style

Grape Variety

KOSHU

Area of Production

Yamanashi

Suggested Foods for Pairing

Sea Urchin fried rice
Grilled Mackerel fish with ginger and lemongrass

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.



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TSUIKI Hisayoshi