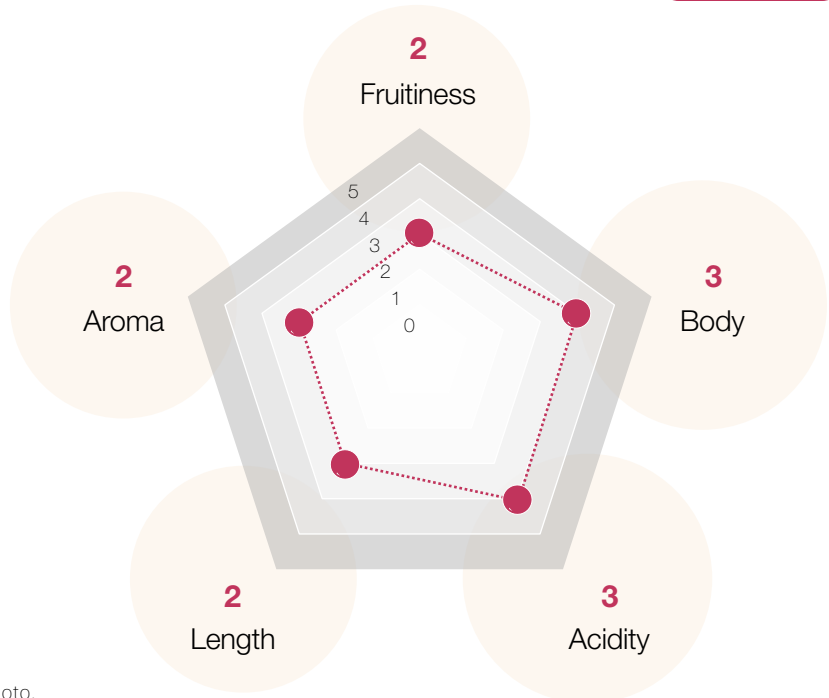


Diamond Winery

Chanterwine Shimoiwasaki Koshu



Vintage
2018



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

Aroma/Flavour/Taste

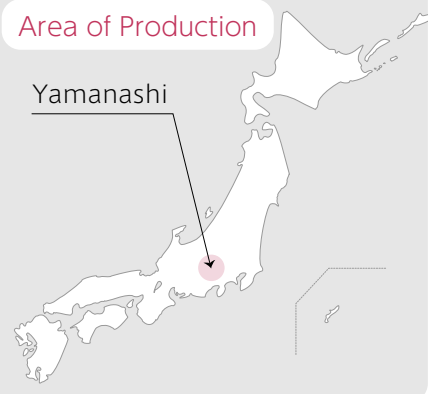
Yellow fruits (Mirabelle, Marmelo).
Fine powdery texture, vibrant acidity, warm floral finish.

Grape Variety

Koshu

Area of Production

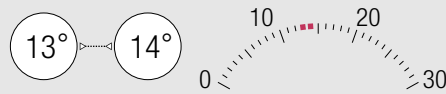
Yamanashi



Suggested Foods for Pairing

Baked crabmeat stuffed with shell, tempura

Recommended Serving Temperature



About the Vintner and Wine

- The winery was founded in 1937 and has been in operation for 57 years since 1963.
- Yoshio Amemiya, the third generation winemaker, is in charge of cultivation, vinification and management by himself.
- 95% of the grapes used for wine are grown by contract farmers.
- The winery makes its wines from Koshu and Muscat Bailey A, both indigenous to Japan.
- The wines have won many awards both in Japan and abroad.
- The name of its signature wine is "Chanter", which means "Let's sing together".
- Tastings are available in the winery from Monday to Friday.