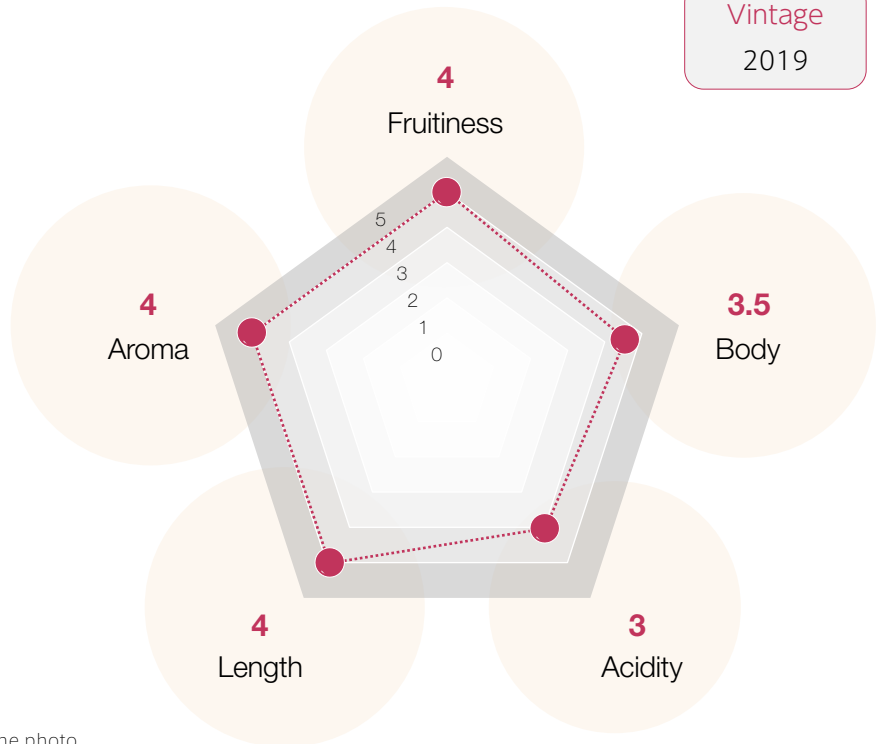


HOKKAIDO WINE

HOKKAIDO KERNER



Vintage
2019



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

Aroma/Flavour/Taste

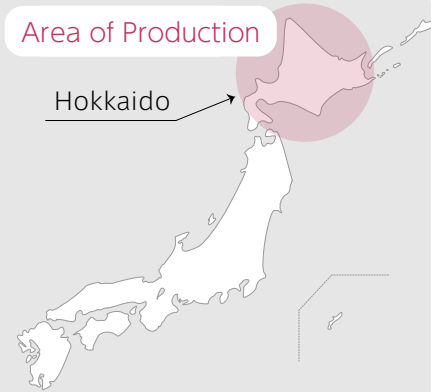
Savoury herbal accented longan fruits, Juicy palate, balanced acidity, flavourful finish

Grape Variety

Kerner

Area of Production

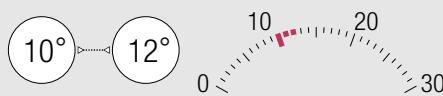
Hokkaido



Suggested Foods for Pairing

Poached asparagus,
Cherry stone with red wine vinegar,
Oyster with salmon roe and lemon peel

Recommended Serving Temperature



About the Vintner and Wine

- Hokkaido Wine is the largest winery in Japan.
- In addition to owning the vast Tsurunuma Winery, located about one and a half hours north of the Head Office in Otaru, it also contracts production to 300 other farmers.
- It has its origin in its first president, a grape grower from Yamanashi Prefecture who was determined to make a wine using only grapes from Hokkaido.
- Although it is located in a cold region, where it is not unusual for temperatures to reach minus 15°C or below in the winter, the grape vines are protected from the cold by snow.
- It produces around two to two and a half million bottles of wine per year, with about 100 different varieties.
- Hokkaido's unique terroir is well suited for cultivating European grape varieties.
- Hokkaido Wine's motto is "Hokkaido grapes, world class production methods".
- Its wines offer exceptional compatibility with seafood. All of its whites pair well with seafood dishes such as sushi.
- It also offers slightly sweet Niagara wines. These are fruity wines that have a relatively low alcohol content of about 8 to 10%.



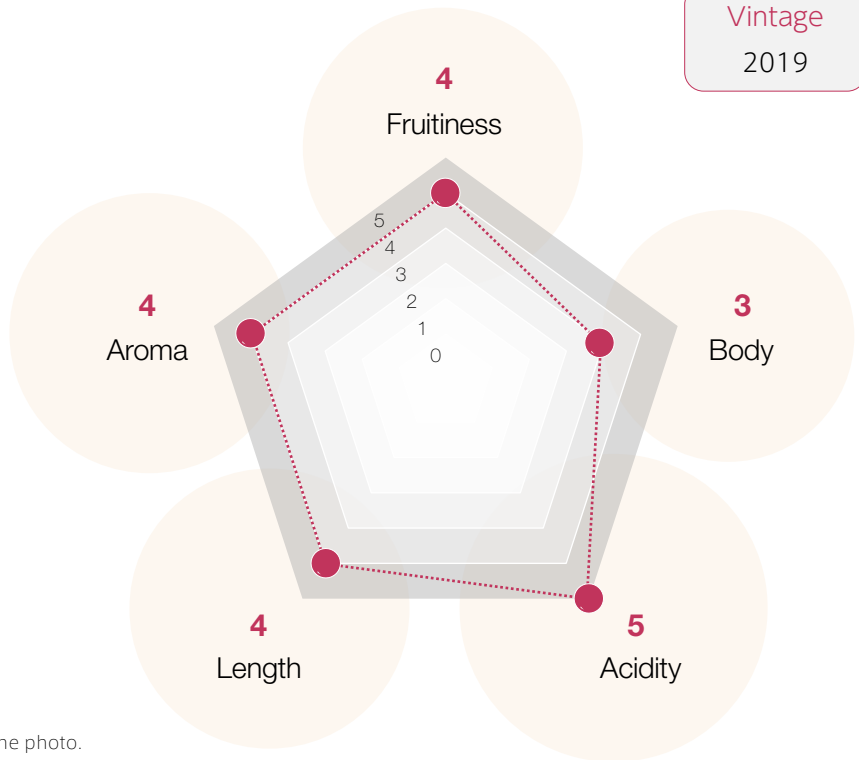
HOKKAIDO WINE
Yuki KASAI

HOKKAIDO WINE

HOKKAIDO ZWEIGELT



Vintage
2019



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

Aroma/Flavour/Taste

Fruity, Red berries, Red apple, Fresh acidity,
Hint of bitterness on finish

Grape Variety

Zweigelt

Area of Production

Hokkaido

Suggested Foods for Pairing

Quick roasted pigeon

Recommended Serving Temperature

16°

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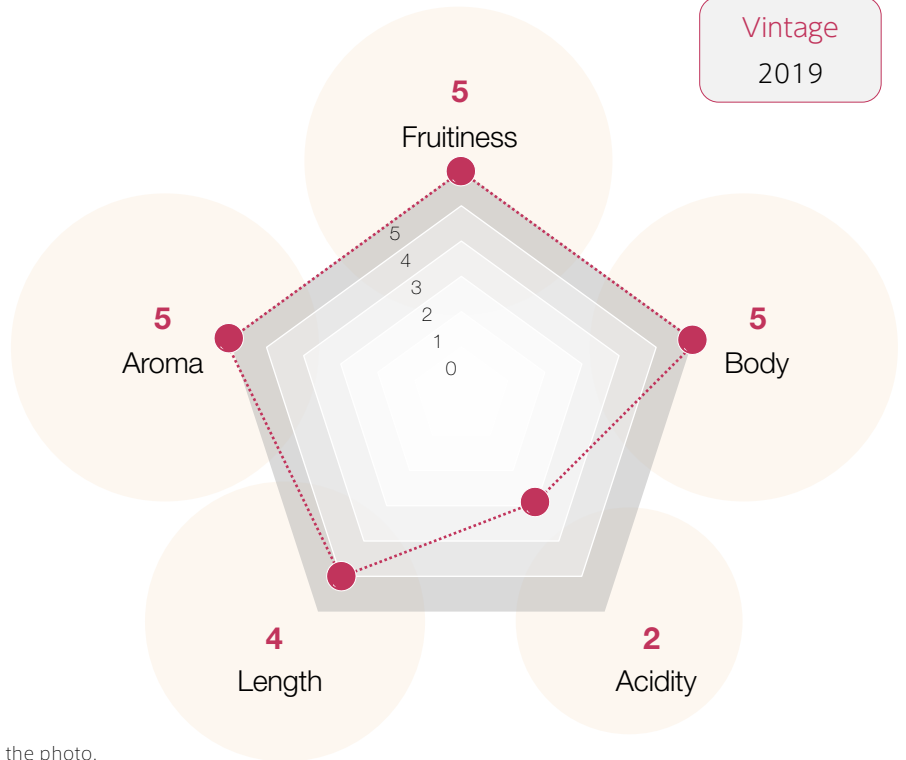
HOKKAIDO WINE
Yuki KASAI

HOKKAIDO WINE

Otaru Tokusen Niagara



Vintage
2019



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

Aroma/Flavour/Taste

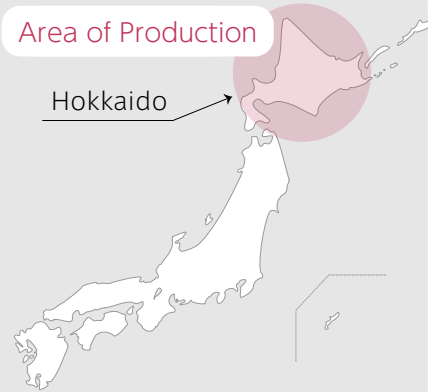
Intense grapy aroma, juicy starfruits, gentle acidity, Round, sweet, full palate

Grape Variety

Niagara

Area of Production

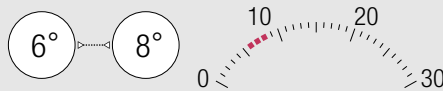
Hokkaido



Suggested Foods for Pairing

Serve as a surprise dessert, Cheese, Matured Camembert, Baked white-mold cheese with bread, Crepe Suzette

Recommended Serving Temperature



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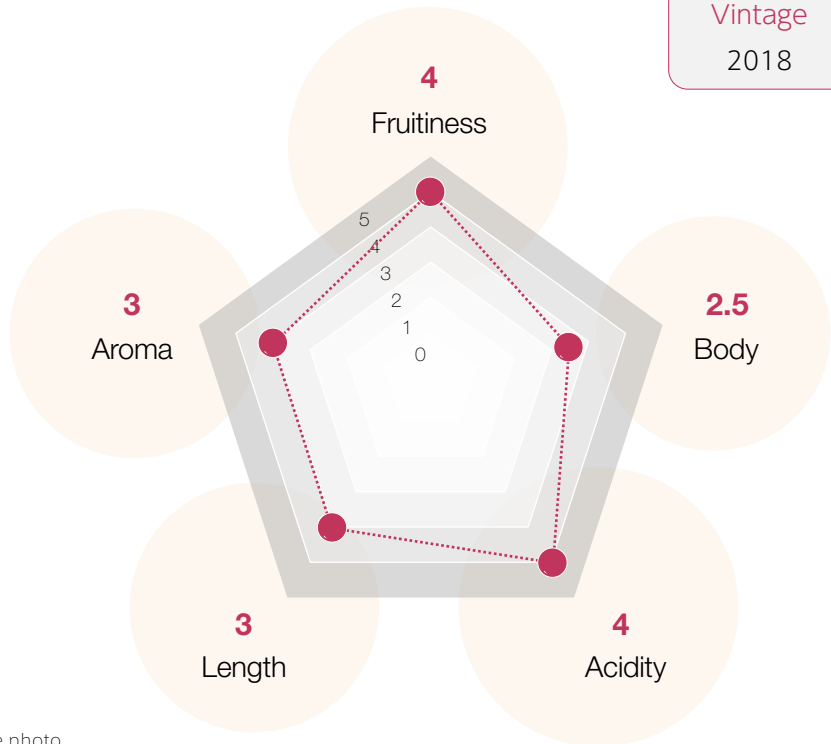
HOKKAIDO WINE
Yuki KASAI

HOKKAIDO WINE

Tsurunuma Gewürztraminer



Vintage
2018



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

Aroma/Flavour/Taste

Floral, Orange blossom, Crisp acidity, Cleanary palate,
Pretty touch of sweetness, Light body

Grape Variety

Gewürztraminer

Area of Production

Hokkaido

Suggested Foods for Pairing

Wiener Schnitzel, Almond Jelly, bean curd sheet,
steamed tofu, Green papaya salad

Recommended Serving Temperature



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HOKKAIDO WINE
Yuki KASAI