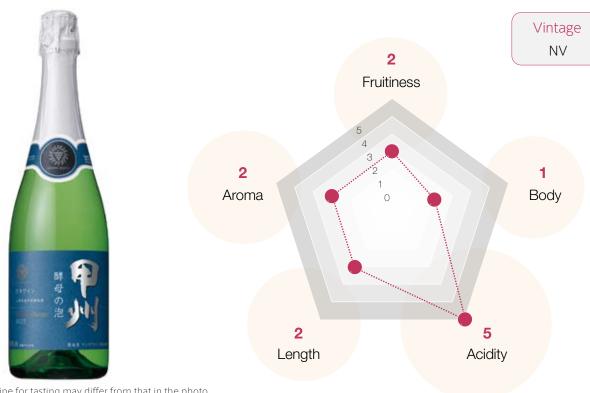


Kobo no Awa Koshu BRUT



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

Aroma/Flavour/Taste

Clean and fresh, White peach, gentle pear (White pear), Fine delicate bubble texture, Elegant, easy to drink, long mineral finish.

Grape Variety

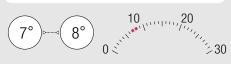
KOSHU

Area of Production Yamanashi

Suggested Foods for Pairing

Salty snacks, delicate flavours seafood, Langostine carppaccio, Delicate flavours starters

Recommended Serving Temperature



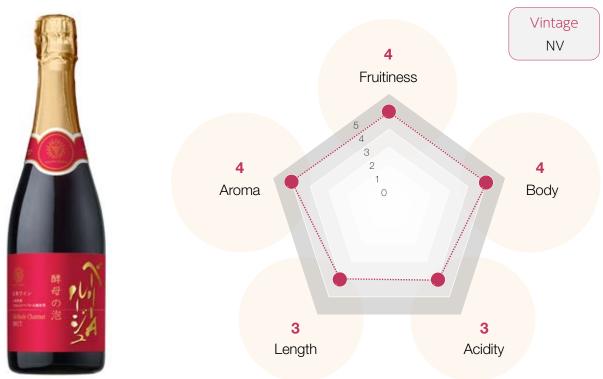
- · Founded in 1962 by Japanese soy sauce producer Kikkoman to create wines for pairing with food.
- · Manns Wine comprises the Katsunuma Winery in Katsunuma, Yamanashi Prefecture and the Komoro Winery in Komoro, Nagano Prefecture.
- · As the winery with the largest volumes of preparations using the unique Japanese Koshu and Muscat Bailey A varieties, it is truly one of the country's representative wineries.
- · Currently Manns Wines offers a lineup of 30 products.
- · Its most popular product, Kobo no awa (a sparkling wine) is produced using the Charmat method (the secondary fermentation process is carried out in large tanks compared to in bottles, as used in the traditional champagne method).
- · In June 2020, the Katsunuma Winery reopened following renovation and it now features a wine tasting shop, seminar room, and the SOLARIS Salon for entertaining special guests. An underground cellar is due to be completed in the near future.
- · The Komoro Winery mainly produces wine under the Manns Wines flagship brand, SOLARIS. SOLARIS has won many international awards and it is presented to guests on state visits as a representative wine of Japan.







Kobo no Awa Bailey A Rouge



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



Robust cranberry, Sour red fruit, Creamy overtone, Elegance and easy, Dry finish with a bit bitterness

Grape Variety

Muscat Bailey A

Area of Production Yamanashi

Suggested Foods for Pairing

With duck, Seared Tuna, Sukiyaki, Peking Duck, Roast chicken, Mushroom Gratin

Recommended Serving Temperature



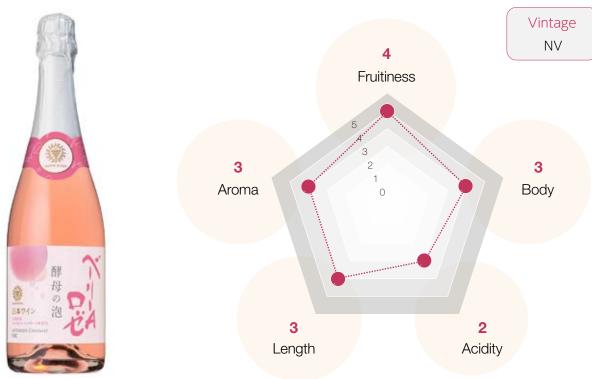
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Kobo no Awa Bailey A Rose



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

Aroma/Flavour/Taste

Lovely salmon colour with brassy glints, Fruity, Cotton-candy flavour, Round plush palate. Soft & Elegant.

Grape Variety

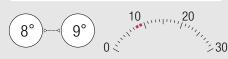
Muscat Bailey A

Area of Production Yamanashi

Suggested Foods for Pairing

Crispy roasted chicken, Crispy skin chicken with 5 spicies salts, Duck meet pate, Chilled Crystal Ham

Recommended Serving Temperature



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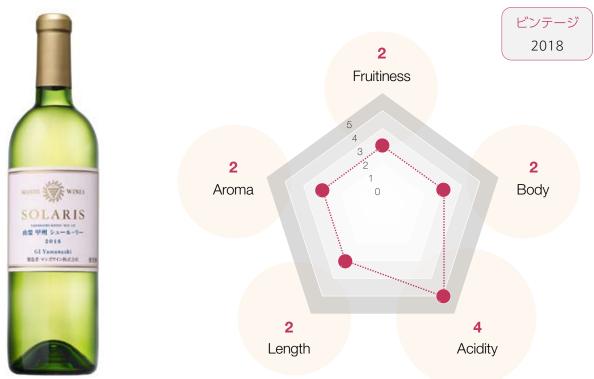
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Solaris Yamanashi Kosyu Sur Lie



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

Aroma/Flavour/Taste

Great representation of Koshu profile, Substantial body, Fine acidity balance, with savoury aftertaste

Grape Variety

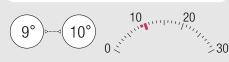
KOSHU

Area of Production Yamanashi

Suggested Foods for Pairing

Sushi, White fish Sashimi, Chilled crab legs

Recommended Serving Temperature



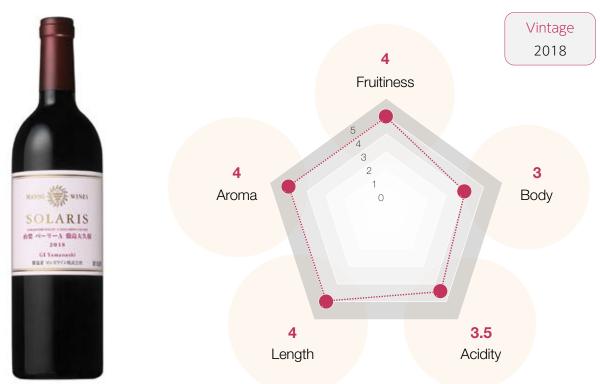
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Solaris Yamanashi Bailey A Shikishima Okubo



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

Aroma/Flavour/Taste

Elegant, classy, Artfully balance, Red fruits plummy flavor Grape Variety

Muscat Bailey A

Suggested Foods for Pairing

Beef Wellington, Roasted pork, BBQ pork

Recommended Serving Temperature



Area of Production Yamanashi

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