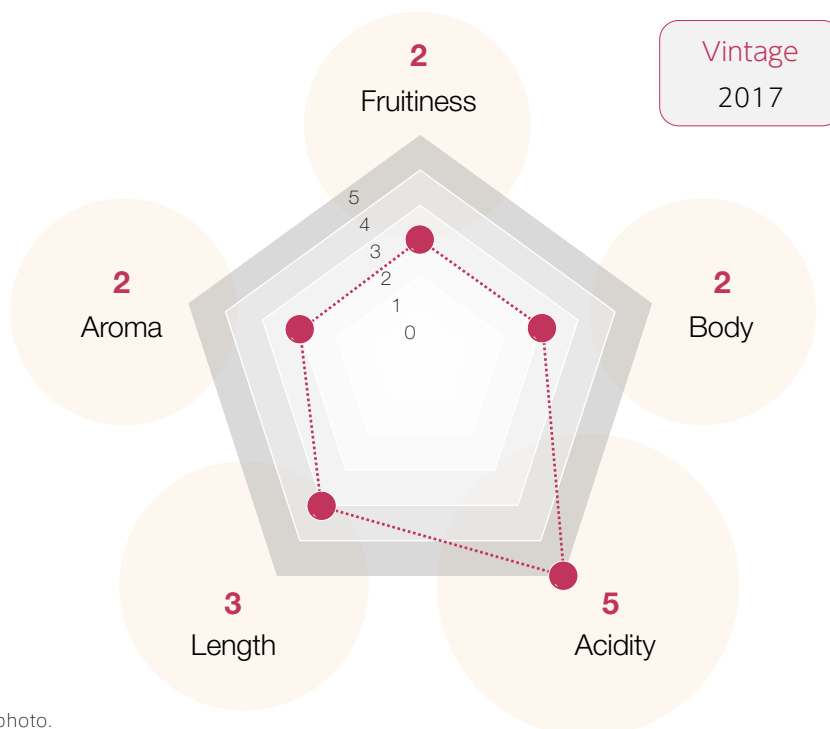


Shirayuri Winery

Katsunuma Koshu



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

Aroma/Flavour/Taste

Intense mineral character,
Delicate green fruit(lemon, citrus),
White flowers,Humble fruities with outstanding lemon acidity

Grape Variety

KOSHU

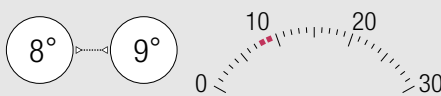
Area of Production

Yamanashi

Suggested Foods for Pairing

Sushi, White sashimi, Fresh oyster,
Thin sliced octopus,
Steamed razor clams with fried garlic and vermicelli

Recommended Serving Temperature



About the Vintner and Wine

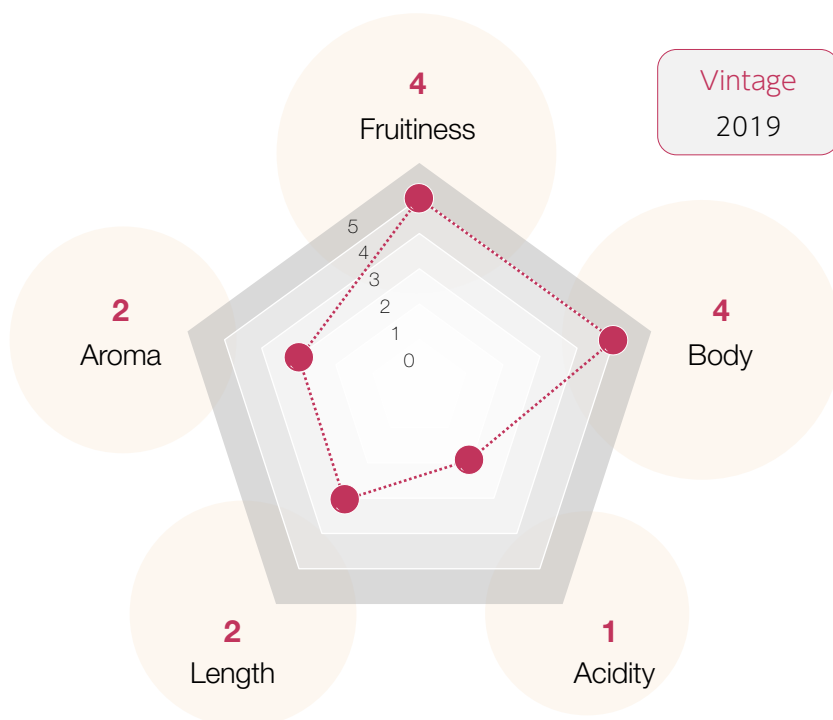
- Shirayuri Winery was founded in 1938 in Katsunuma, Yamanashi Prefecture.
- It has been passed down through generations of the same family, and the current owner is the third generation.
- Its L'Orient (French for "the East") brand was created with the aim of producing an oriental wine that can compete with European brands.
- The grapes are cultivated carefully, with paper umbrellas used to protect each bunch from rain, and then properly fermented.
- In March 2020, L' Orient Katsunuma Koshu 2018 won an award at the Sommelier Wine Awards in London.
- At the winery, you can experience the actual winemaking process from start to finish, including cultivation, grape harvesting, grape-treading, fermentation tours, wine bottling, and original label creation.
- One of Shirayuri Winery's highlights is its wine cave, which was built using 130-year-old bricks from Vienna, Austria.
- Every single grape is used, including to produce grapes for eating, grape juice, wine (by adding yeast), and brandy (by distillation) and the dregs produced by the distillation process are even used as a fertilizer.



Shirayuri Winery
Tasuku Ishikawa

Shirayuri Winery

Sparkling rose Bailey A



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

Aroma/Flavour/Taste

Plush fruity apricot, Strawberry and peachy flavours, jasmine tea, Gentle acidity and a dry finish.

Grape Variety

Muscat Bailey A

Area of Production

Yamanashi

Suggested Foods for Pairing

Cod saikyo yaki,
Spicy dishes such as Suchuan, Spicy Hot Pot

Recommended Serving Temperature



About the Vintner and Wine

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Shirayuri Winery
Tasuku Ishikawa