

Tonight's “Japanese Wine” list

LUNARIS Koshu Barrel Fermentation 2011

Name of grape: Koshu from the Yamanashi prefecture

Harvesting area: Kofu city, Yamanashi prefecture

Type: sec/dry

Alcohol %: 13%

Description:

Wine made of Koshu grape from Yamanashi prefecture. The traditional production method gives the wine a rich and complex aroma and well-rounded flavour that pairs well with light cuisine.

Awards:

Bronze medal (2013 domestic wine competition)

Silver medal (2012 domestic wine competition)



CHICHIBU Wine Gensakujirushi GKT Blanc

Name of grape: Koshu from the Yamanashi prefecture

Harvesting area: Chichibu, Saitama prefecture

Type: sec/dry

Description:

The name of wine comes from the initials of its first makers: Gensaku, Keiichi and Tatsushiro, GKT. The profoundness of superior quality berries give a wonderful aftertaste to this wine.

Awards:

Bronze medal (2010, 2011 domestic wine competition)



CHICHIBU Wine Sur Lie 2010

Name of grape: Koshu from the Yamanashi prefecture

Harvesting area: Chichibu, Saitama prefecture

Type: sec/dry

Description:

Wine with flower aroma and strong taste. It pairs well with Camembert or other type of white mould cheese, sea bream sashimi, lobster or fried chicken.

Awards:

Bronze medal (2011 domestic wine competition)

