



Grace Winery

From the foothills of the Japanese Alps, this wine showcases Bordeaux varietals reinterpreted with Japanese finesse, offering a seamless balance of fruit purity and structure.

Akeno 2022

, Japan

GRACE WINE

Region and Vineyards

Grace Winery's Akeno vineyard is located in the Akeno district of **Hokuto City in Yamanashi Prefecture**, on the northwestern flank of the **Yatsugatake Mountains**, which form part of the southern Japanese Alps. The site sits at elevations of **700 to 800 metres**, making it one of the highest vineyard zones in Japan. These conditions result in marked diurnal temperature variation, an essential factor in retaining acidity and aromatic freshness while allowing slow phenolic ripening.

The soils here are derived from **volcanic ash**, well-draining and relatively infertile, which naturally limits yields and enhances grape concentration. The vineyard benefits from **superior sun exposure**—the Akeno district is noted for having among the highest sunshine hours in Japan—which is crucial for ripening Bordeaux varietals in Japan's temperate and often rainy climate. Grace Winery applies **sustainable viticulture**, including manual canopy management and crop thinning to enhance ripeness and aromatic clarity. The altitude and careful farming produce wines with vivid aromatics, supple structure, and notable finesse.

Winemaking

Grace Akeno 2022 is a blend of **Cabernet Sauvignon, Merlot, and Cabernet Franc**, though exact proportions are not disclosed. Grapes were harvested from Grace's own Akeno Vineyard and fermented in **stainless steel tanks** with temperature control to preserve primary fruit character and freshness.

Following fermentation, the wine was matured in a combination of **new and used French oak barrels**. Aging lasted for approximately **18 months**, with regular bâtonnage and careful monitoring to integrate tannins and elevate complexity without overshadowing the wine's delicate aromatic profile. Oak is used judiciously, **not as a stylistic imposition, but as a frame**, allowing the purity of fruit and terroir expression to shine. Bottling was done without fining and with minimal filtration, reflecting the estate's commitment to expressing the vintage and site.



Alcohol :12,00 %

Composition: 54% Malbec, 24%
Cabernet Sauvignon, 14% Petit
Verdot, 8% Cabernet Franc



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Tasting Notes

- **Color:** Deep ruby with violet hues, moderate density and clarity.
- **Aroma:** Lively and pure with lifted notes of blackcurrant, red plum, graphite, and crushed violet, layered with hints of cedar, sage, and subtle vanilla from French oak.
- **Palate:** Medium-bodied and finely structured, offering silky tannins, balanced acidity, and flavors of red cherry, cassis, and black tea. The finish is long and mineral-tinged, with precise oak integration and a saline freshness.

Did you know?

The name "**Akeno**" reflects the winery's philosophy of cherishing its origins. Introduced in 2017, it brings together Grace Winery's second-label varietals into a single blend that embodies the Misawa Vineyard's character. It is often described as a "wine with a view," a tribute both to its scenic terroir and its contemplative style.

Wine Pairing Ideas

- **Grilled wagyu beef with sansho pepper:** The wine's structure and acidity balance the richness of the beef while enhancing umami.
- **Roasted duck breast with plum sauce:** Red fruit notes echo the sauce, and the supple tannins align beautifully with the texture of the meat.
- **Miso-glazed eggplant (nasu dengaku):** The savory-sweet interplay is elevated by the wine's minerality and freshness.
- **Beef tataki with ponzu and shiso:** The bright acidity and herbal nuance of Akeno complement the delicately seared beef and citrus-laced sauce.

