



## Grace Winery

Grace Winery Koshu Kayagatake is a sophisticated expression of the Koshu grape, offering a delicate balance of freshness and complexity that reflects the unique terroir of Japan's Yamanashi Prefecture.

### Koshu Kayagatake 2024

, Japan

GRACE WINE

#### Region and Vineyards

Grace Winery is situated in the **Yamanashi Prefecture**, the birthplace of the Japanese wine industry. The region's climate, characterized by warm days and cool nights, is ideal for viticulture. The vineyards are planted on well-drained volcanic soils, which are rich in minerals and contribute to the distinctive minerality of the wines. These soils, combined with modern vine training techniques such as **cordon training and Vertical Shoot Positioning**, provide excellent conditions for producing high-quality Koshu grapes.

#### Winemaking

Koshu Kayagatake is made from **100% Koshu grapes**. The grapes are harvested at optimal ripeness and undergo fermentation in stainless steel tanks to preserve the natural acidity and delicate flavors of the Koshu grape. Post-fermentation, the wine is matured on its fine lees for **three months**, which adds richness and complexity to the final product. This careful winemaking process ensures that the wine retains its fresh, crisp character while developing a subtle depth.

#### Tasting Notes

- **Color:** Pale lemon with greenish hues.
- **Aroma:** Light and floral, with delicate notes of **lemon, lime, green apple**, and grassy hints.
- **Palate:** Crisp and refreshing, featuring flavors of **citrus, green apple**, and a subtle peppery hint. The wine finishes with a pronounced minerality and thirst-quenching acidity.

#### Did you know?

**Koshu** is Japan's most important grape variety, with a history of over a thousand years of cultivation. Grace Winery was a pioneer in introducing European training and pruning methods to Japan, enhancing the quality and consistency of their Koshu wines. This innovative approach has helped bring international recognition to the Koshu grape and Japanese winemaking.



Alcohol :11,50 %

Composition: 100% Koshu



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

# Koshu Kayagatake 2024

## Wine Pairing Ideas

---

- **Sushi and Sashimi:** The wine's crisp acidity and subtle minerality enhance the delicate flavors of fresh seafood, making it an excellent match for sushi and sashimi.
- **Goat Cheese Salad:** The wine's refreshing acidity and floral notes pair beautifully with the creamy tanginess of goat cheese, creating a harmonious balance.
- **Grilled White Fish:** The citrus and mineral notes of the wine complement the simple, clean flavors of grilled white fish, enhancing the overall dining experience.
- **Tempura:** The light and airy texture of tempura is balanced by the wine's fresh acidity, cutting through the dish's richness.



### Decanter (DCT) : 90 Points (2016)

---

*Founded in 1923, Grace Wines is perhaps the best known Japanese winery, and the previous two vintages of Private Reserve have been awarded Gold and Platinum Medals at the Decanter World Wine Awards. A bit more intense than their regular Koshu bottling, this is grown on slate soils at an altitude of 400 metres. The 2016 has a nose of orange blossom and citrus fruit, leading into a round mouthfeel and some residual sugar. It has a lovely orange and lime palate which is soft yet well balanced by acidity, leading onto a long finish.*

