


# Grace Winery

Hishiyama Vineyard Private Reserve Koshu from Grace Winery is a stunning example of Japanese viticulture, combining delicate fruit flavors with a refreshing minerality.

GRACE WINE




## Hishiyama Vineyard Private Reserve Koshu 2024

, Japan

### Region and Vineyards

Grace Winery is located in the **Yamanashi Prefecture**, the birthplace of the Japanese wine industry. The vineyards are situated in the **Hishiyama district** at the highest altitude of the Katsunuma region, ranging from **500 to 600 meters** above sea level. The soil in this area is diverse, featuring a mix of alluvial and granite components, which provide excellent drainage and contribute to the distinctive minerality of the wine.

The **Katsunuma area** benefits from a warm climate that promotes healthy grape development. The vineyard's complex terrain and high altitude allow for significant diurnal temperature variation, enhancing the aromatic profile and preserving the acidity of the grapes. Grace Winery employs sustainable and organic farming practices, using modern techniques such as **long cordon training** to optimize canopy management and control yields, which helps concentrate the flavors and sugars in the grapes.

### Winemaking

The winemaking process for the Hishiyama Vineyard Private Reserve Koshu begins with the careful **hand-harvesting** of the grapes at optimum maturity. The grapes are then gently pressed in a pneumatic press to preserve their delicate flavors. Fermentation takes place in stainless steel tanks at controlled temperatures to maintain the natural acidity and pure fruit characteristics of the Koshu grape.

Maturation continues in **stainless steel tanks** to enhance the wine's clarity and freshness without introducing any external flavors. This process ensures that the final product retains its vibrant acidity and showcases the true essence of the Koshu grape and its terroir.

Alcohol :12,00 %

Composition: 100% Koshu

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

# Hishiyama Vineyard Private Reserve Koshu 2024

## Tasting Notes

- **Color:** Pale lemon with greenish hues.
- **Aroma:** Layered aromas of **lemon and lime** are complemented by notes of **acacia, coriander, and cumin**, with underlying flinty mineral hints.
- **Palate:** Bone dry and smooth on the palate, with ample acidity enveloping the citrus fruit, leading to a deliciously fresh and mineral finish.

## Did you know?

The **Koshu grape** has been cultivated in Japan for over a thousand years, originally brought to the region via the Silk Road from Asia Minor. Grace Winery, established in 1923, was a pioneer in introducing European training and pruning methods to Japan, significantly enhancing the quality and recognition of Koshu wines. The winery is also a participant in the **'4% Initiative' project**, focusing on soil health to promote food security and combat climate change.

## 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.
- **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.
- **Goat Cheese Salad:** The wine's acidity and floral notes pair beautifully with the creamy tanginess of goat cheese, creating a harmonious balance.
- **Tempura:** The light and airy texture of tempura is balanced by the wine's fresh acidity, cutting through the dish's richness.