

# Grace Koshu Kayagatake 2016

## **Tasting Note**

Light, floral style. Delicate flavours of lemon, lime, green apple and grassy notes are backed by thirst-quenching acidity, peppery hints and minerality on the finish.

## **Food Pairing Suggestions**

Goat's cheese, grilled white fish, salads, fresh vegetables, lightly-seasoned poultry dishes or sushi.

## Vineyard & Winemaking

Koshu is Japan's most important grape variety. The best, like Grace, are grown on volcanic soils with great drainage, providing excellent conditions for a well-balanced white wine. Grapes mature over a long season and growing sugars are concentrated through a modern cordon vine training system. In the winery, the grapes are fermented in stainless steel to preserve Koshu's natural acidity and then matured over its fine lees for 3 months, adding richness and complexity.

### **Producer Profile: Grace Winery**

AT A GLANCE Silver, Decanter 2017 Winemaker: Ayana Misawa Region: Yamanashi, Japan 100% Koshu Blend: ABV: 11.5% Style: Dry Light Bodied Body: Residual Sugar: 1.5g/l SKU: JA010116 KOSHU Format: 75cl Vegan Wine contains sulphites

Grace Winery was established in 1923, in the Katsunuma province, the birthplace of the Japanese wine industry. Committed to the belief that great wine is made in the vineyard, they were the first to research and introduce European training and pruning methods introducing such as using long cordon training and Vertical Shoot Positioning in 1990. The wines are made in a modern way to retain the delicate characteristics of this individual and exciting grape variety.

GRACE

Ben met Ayana Misawa in 2015 and then her father, Shigekazu Misawa, in 2017 and has long been a fan of the Koshu variety. Their Grace Koshu Kayagatake was one of the first wines stocked at Novel Wines and is consistently one of our best-sellers.