

● JAPAN  
IWATE HANAMAKI



# Satsukinagane Riesling Lion (White)

## ■ Description

Ohasama, Hanamaki City, Iwate Prefecture is a prime location for growing Riesling Lion grapes, making it one of the leading producers in Japan. The high-quality grapes, harvested at the optimal time, are fermented at low temperatures for an extended period. This results in a well-balanced masterpiece with refreshing aromas reminiscent of apples and grapefruit, along with moderate acidity and fruitiness.

Riesling Lion is a unique Japanese white wine grape variety created by crossing Riesling and Japan's Koshu Sanjaku. Riesling Lion is characterized by its refreshing acidity and citrus aromas. It also has a firm minerality and can be crafted into a wide range of wine styles, from dry to sweet. Riesling Lion is primarily cultivated in Iwate Prefecture, with Edelweine being the largest producer.

## ■ Characteristics of Riesling Lion

- Refreshing acidity
- Citrusy aromas
- Firm minerality
- Wide range of styles, from dry to sweet

## ■ Food Pairings for Riesling Lion

- Seafood
- Chicken
- Vegetable dishes
- Asian cuisine

• **Place of Production:** Japan > Iwate

• **HS code:** 2204

• **Transportation temperature:** Dry

• **Size per item:** 7.6 cm × 7.6 cm × 30 cm

• **Quantity per case:** 12

• **Percentage of alcohol:** 11.5%

• **Retail Price in Japan:** ¥2350 / 750 mL

• **Certification:** JAPANWINE

• **Best before:** Not applicable

• **Weight per item:** 1.29 kg

• **JAN/EAN/UPC code:** 4932009470071

• **MOQ:** 10 case(s)



• **Technical Details:** Grapes (Produced in Ohasama, Hanamaki City, Iwate Prefecture) / Antioxidant (Sulfites)

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# Satsukinagane Riesling Lion Sparkling <Wine>

## ■ Description

Ohasama, Hanamaki City, Iwate Prefecture, is an ideal place for cultivating Riesling Lion grapes, making it one of the leading production areas in Japan. High-quality grapes are harvested at the optimal time and fermented at low temperatures for a long period. This white sparkling wine has a crisp taste with refreshing aromas of green apples and citrus, balanced with moderate acidity and fruitiness. Riesling Lion is a unique Japanese white wine grape variety created by crossing Riesling and Japan's Koshu Sanjaku. It is characterized by its refreshing acidity and citrus aromas, along with a firm minerality, and can be crafted into a wide range of wine styles, from dry to sweet. Riesling Lion is primarily cultivated in Iwate Prefecture, with Edelweine being the largest producer.

## ■ Characteristics of Riesling Lion

- Refreshing acidity
- Citrus aromas
- Firm minerality
- Wide range of styles, from dry to sweet

## ■ Food Pairings for Riesling Lion

- Seafood
- Chicken dishes
- Vegetable dishes
- Asian cuisine

- **Place of Production:** Japan > Iwate
- **Retail Price in Japan:** ¥3,000 / 720 mL
- **JAN/EAN/UPC Code:** 4932009670105
- **HS Code:** 2204
- **Certification:** Japan Wine
- **Minimum Order Quantity (MOQ):** 10 cases
- **Transportation temperature:** Dry
- **Best Before:** Not applicable
- **Size per Item:** 9.0 cm × 9.0 cm × 32.2 cm
- **Weight per Item:** 1.57 kg
- **Quantity per Case:** 12 bottles
- **Percentage of Alcohol:** 12.0%
- **Product Details:** Grapes (Produced in Ohasama, Hanamaki City, Iwate Prefecture) / Antioxidant (Sulfites)



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# Hayachine Kagura Wine < Red >

## ■ Description:

Hayachine Kagura Wine Red uses high-quality Merlot, Roesler, and Cabernet Franc grapes harvested in Ohasama, Hanamaki City, Iwate Prefecture. This wine features rich fruit flavors reminiscent of berries and plums, with a robust body. It is a dry, medium-bodied wine with an alcohol content of 13%. [ White wine is also available ]

## ■ Hayachine Kagura

Hayachine Kagura is a traditional Kagura dance that has been passed down in the region centered around Mount Hayachine in Iwate Prefecture. Like Japanese cuisine, it is registered as an Intangible Cultural Heritage by UNESCO and is recognized globally as part of Japan's traditional culture. This Kagura is a traditional performing art dedicated to the local deities, reflecting a lifestyle and faith in harmony with nature, and is carefully preserved by the local people.

## Recommended Pairings for Hayachine Kagura Wine Red:

Spicy meat dishes, creamy sauce dishes, teriyaki, sukiyaki (Japanese cuisine)

- **Place of Production:** Japan > Iwate
- **Retail Price in Japan:** ¥1581 / 720 mL
- **JAN/EAN/UPC Code:** 4932009173996
- **HS Code:** 2204
- **Certification:** Japan Wine
- **Minimum Order Quantity (MOQ):** 10 cases
- **Transportation Temperature:** Room temperature
- **Best Before:** Not applicable
- **Size per Item:** 7.5 cm × 7.5 cm × 29 cm
- **Weight per Item:** 1.1 kg
- **Quantity per Case:** 12 bottles
- **Alcohol Content:** 13.0%
- **Technical Details:** Grapes (Produced in Iwate Prefecture) / Antioxidant (Sulfites)

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# Silver Sieben < Red >

## ■ Description

"Silver Sieben" is a medium-bodied dry red wine made from a blend of seven red wine grape varieties grown in Iwate Prefecture. "Sieben" is German for "7". This wine features a blend of Edelweiss' seven representative red wine grape varieties. Each grape variety's characteristics are enhanced, resulting in a wine with greater depth of flavor.

## ■ Taste and Aroma

This wine has a rich aroma of dark fruits, along with sweet notes of vanilla and coconut. When tasted, it presents a harmonious balance of strong acidity and tannins, with a rich fruit flavor spreading across the palate.

## Recommended Pairings for Silver Sieben

Beef stew, Ratatouille, Hard cheeses and aged cheeses

- **Place of Production:** Japan > Iwate
- **Retail Price in Japan:** ¥2300 / 750 mL
- **JAN/EAN/UPC Code:** 4932009179226
- **HS Code:** 2204
- **Certification:** Japan Wine
- **Minimum Order Quantity (MOQ):** 10 cases
- **Transportation Temperature:** Room temperature
- **Best Before:** Not applicable
- **Size per Item:** 7.6 cm × 7.6 cm × 30 cm
- **Weight per Item:** 1.29 kg
- **Quantity per Case:** 12 bottles
- **Alcohol Content:** 12.5%
- **Technical Details:** Grapes (Produced in Iwate Prefecture) / Antioxidant (Sulfites)

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# Tsuki no Serenade < Red >

## ■ Description

"Tsuki no Serenade Red" is a sweet red wine made from Campbell grapes grown in Iwate Prefecture. Although Campbell grapes are mainly known as table grapes in Japan, Edelwein has utilized their rich fruitiness to create this wine. This variety is characterized by its vibrant red color and rich aroma, resulting in a fresh and fruity wine that is easy to drink. It is recommended for those who want to enjoy red wine but find dry wines challenging. Chilling the wine enhances its deliciousness even more.

## ■ Flavor and Aroma

It features a light body with fresh and fruity flavors, with the characteristic depth of red wine, but less tannic and with a noticeable sweetness of the grapes. It is easy to drink, even for those who are not fond of wine.

## Recommended Pairings for Hayachine Kagura Wine Red

Barbecue chicken or teriyaki chicken with sweet and spicy flavors、Desserts

- Region: Japan > Iwate
- Retail Price (Japan): ¥1,272 / 720 mL
- JAN/EAN/UPC Code: 4932009170049
- HS Code: 2204
- Certification: Japan
- WineMinimum Order Quantity (MOQ): 10 cases
- Transportation Temperature: Ambient
- Best Before: Not applicable
- Bottle Size: 7.5 cm × 7.5 cm × 29 cm
- Bottle Weight: 1.1 kg
- Case Quantity: 12 bottles
- Alcohol Content: 10.5%
- Ingredients: Grapes (Iwate Prefecture) / Antioxidant (sulfites)

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# Nigori Ringo <White>

## ■ Description

Edelwein's "Nigori Ringo" is a sweet white wine made from 100% Fuji apples grown in Iwate Prefecture. This wine is bottled in its natural state with minimal intervention after fermentation. As a result, it offers a floral aroma and fruity taste. Some sediment may occur due to natural ingredients, but this does not affect the quality.

## Taste and Aroma:

This wine preserves the flavor of apples, featuring a floral aroma and a sweet, fruity taste. Its natural flavor makes it an excellent pairing with food.

## Recommended Pairings:

Light cheeses, simple pork sautés, buckwheat galettes.

- **Place of Production:** Japan > Iwate
- **Retail Price in Japan:** ¥1211 / 720 mL
- **JAN/EAN/UPC Code:** 4932009173996
- **HS Code:** 2204
- **Certification:** Japan Wine
- **Minimum Order Quantity (MOQ):** 10 cases
- **Transportation Temperature:** Room temperature
- **Best Before:** Not applicable
- **Size per Item:** 7.5 cm × 7.5 cm × 29 cm
- **Weight per Item:** 1.1 kg
- **Quantity per Case:** 12 bottles
- **Alcohol Content:** 8.0%
- **Technical Details:** Apples (Produced in Iwate Prefecture) / Antioxidant (Sulfites)