



LUMIÈRE PRESTIGE CLASS ORANGE

SKU: JALPCO

Lumière is one of the leading wineries of Japan, with a proud history of production stretching back to the late 1800s. Alongside a range of international grape varieties, they produce high quality wines from Koshu, Japan's indigenous grape which is renowned for creating delicate, subtle white wines. This is a growing wine category, however this is the first we've ever tried an orange wine from Japan. The winery spares no effort in producing wines of the highest quality, with wines winning international awards consecutively over the last 25 years.

Surrounded by mountains and rivers, Yamanashi is one of the largest and most famous wine region of Japan. Lumière's vineyards are located in decomposed granite soil in an area of alluvial fan which allows perfect drainage of the soil. The vineyards are cultivated using grass cover crops without tillage systems which enhance the full flavour profile of the grapes.

100% Koshu fermented via carbonic maceration with 2 weeks of skin contact to extract colour and tannin. The wine is then aged in oak barrels to add further complexity.

Grape: 100% Koshu

Tasting Note: Amber in colour with aromas of apricot, orange zest and hints of almond. Full bodied and dry with great texture, saline acidity and some delicate tannin.

Food Match: Ideal with pork katsu, chicken teriyaki or full-flavoured fish such as salmon.

Closure: Screwcap

Awards: Silver medal at International Wine Challenge in 2018 & Bronze medal at Decanter 2018

Farming Practices: Contains Sulfites

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