

### Please try our special taste and flavor of Noto filled with nature





#### **NOTO WINE** MUSCAT BAILEY A

This wine is fermented from Muscat Bailey A as a genuine wine.

720ml

¥1,219 (without tax)



(Rosé Sweet)

This wine is fermented from Muscat Bailey A

720ml

¥1,219 (without tax)



NOTO WINE **BLANC** 

(White Sweet)

Blended Niagara Escarpment and other European bleeds

720ml

¥1,219 (without tax)



YAMA SAUVIGNON

This wine is fermented from selected Yama-Sauvignon as a genuine

720ml

¥1,450 (without tax)



NOTO NSelecT BLANC

(White medium dry)

This wine is fermented from Chardonnay and other European bleeds as a genuine wine

720ml

¥1,450 (without tax)



#### **MERLOT**

(Red Dry)

This wine is fermented from selected Merlot as a genuine wine.

720ml ¥1,905 (without tax)



#### CHARDONNAY

(White Dry)

This wine is fermented from Chardonnay as a genuine wine.

720ml

¥1,905 (without tax)



#### DROPS OF HEART (FERMENTED IN WOOD BARREL)

This wine is fermented from selectedYama-Sauvignon as a genuine

720ml

¥2,600 (without tax)



#### NOTO NSelecT

(Red Dry)

This wine is fermented from selected Yama-Sauvignon as a genuine

360ml

¥810 (without tax)



This wine is fermented from Sangiovese and Merlot selected as a genuine wine.

¥810 (without tax)



#### Original Label service

we are ready to make original bottle labels in order to celebrate your important days, for example birthdays or wedding anniversaries









#### 能登ワイン株式会社 Noto Wine Co., Ltd

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能登ワインの携帯サイトを



# 能登産葡萄の生ワイン

Important Agricultural Heritage Systems (GIAHS).



世界農業遺産の能登からお届けします





〒927-0006 石川県鳳珠郡穴水町字旭ヶ丘り5番1

Our Noto Wine Company, founded in 2000, is situated at Anamizu, a central village of Noto Peninsula. Our vineyard is the largest scale in the north-west coast of the Japan with more than 20,000 vines.

We are always ready to give you good Noto Wine.

## Cultivation of vines



Good wine depends upon the careful cultivation of vines.



The soil of the vineyard affects deeply the growth of vines. In order to improve the soil, we utilize the shells of oysters, another famous sea product of Noto.



All the clusters of grapes are protected by wrapping net soon after the beginning of ripening until the vintage.







When the grapes ripen enough, they are picked and carried to the winery, and crushed for fermentation in the steel tanks or in oak casks. After having filtered the dregs, the natural liquid of grapes is bottled and placed in a cool wine cave until the wine will be well matured for good drinking.

