



MANNS WINES



# BRAND AND MESSAGE

“Wine That Makes Japan More Delicious”

Together with the soil and climate of Japan, we nurture grapes and deliver wines that enrich everyday dining. Manns Wines brings carefully made, high-quality wines to the table. We draw out the individuality of grapes cultivated in harmony with Japan’s natural environment and propose a new way of enjoying wine with everyday food. Through wines that can be enjoyed freely with meals, we offer a dining style that makes food more enjoyable and lively. Representative Director and President: Dai Shimazaki

## Winemaking in Japan Using Japanese Grapes

This is what Manns Wines has consistently pursued since its founding in 1962. Good wine cannot be made without good grapes. The Manns Wines logo is based on grapes and the sun that nurtures them.

## Taking Pride in Our Own Winemaking, Without Any Compromise

To produce better grapes in Japan’s climate, we continue to select suitable growing areas and improve cultivation techniques. For grapes used in premium wines, strict yield limits are applied, and after harvest, the grapes are carefully selected by hand. To draw out the full potential of these carefully grown grapes, we have continued to study winemaking techniques. We introduce excellent equipment, thoroughly control temperature, and follow the principle: “Do everything that can be done.” Everyone working here takes pride in our winemaking and, in every situation, works to make wines of better quality.

## Leading Japanese Wine - Toward a Winery Representing Japan Through Quality

Today, the world is turning a passionate gaze toward “Japanese wine.” Manns Wines is rooted in its two hometowns, Katsunuma and Komoro. Together with the local regions, we will continue to develop and contribute to raising the value of Japanese wine.

We aim to welcome people visiting Japan from around the world together with Japanese food culture, and to become a winery representing Japan with quality that stands alongside the great wines of the world.

# WINERY INTRODUCTION



## Winery Introduction - Komoro Winery

### Komoro Winery: Pioneer of the Chikumagawa Wine Valley

The Chikumagawa Wine Valley has drawn attention in recent years as a region whose climate and natural conditions are suitable for grape growing. Manns Wines began grape cultivation early in this area and opened Komoro Winery in 1973.

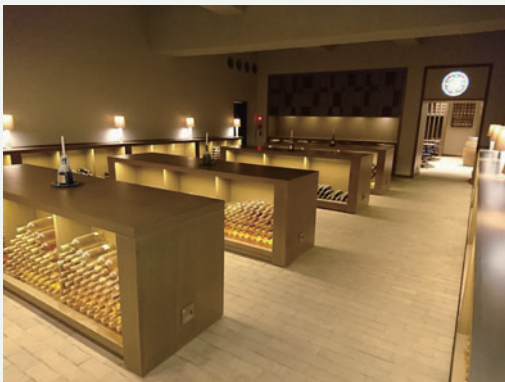
Visitors can enjoy the surrounding natural scenery of Mount Asama and the Chikuma River, as well as nearby sightseeing areas such as Karuizawa, together with a visit to the winery.

### A Winery Full of Things to See and Enjoy

Komoro Winery offers many ways to enjoy a visit: old Chardonnay vines that represent the history of Japanese wine, a 3,000-tsubo Japanese garden called Banri-en planted with 32 varieties, an underground cellar where visitors can feel the history of the winery, and the Keyaki-lined avenue selected among Komoro's finest one hundred views.

### Seeking New Possibilities: Opening Vineyards in Higashiyama, Ueda City, Nagano Prefecture

At an altitude of about 550 meters, in a vineyard in Higashiyama, Ueda City, which is relatively warmer than Komoro, Manns Wines began planting Cabernet Sauvignon in 1994. Because it was a south-facing, gently sloping vineyard, the land had once been used for apple orchards, but it was also suitable for vines. Since Cabernet Sauvignon had performed well there from the beginning, the company expanded managed vineyards in the surrounding area and began planting Merlot as well. The potential of the Higashiyama grapes continues to rise as the vines mature.





# Winery Introduction - Katsunuma Winery

## Katsunuma Winery: Pioneer of Yamanashi Wineries

Since around 1962, Katsunuma Winery has won awards at overseas competitions and has developed numerous wines made from Koshu and Muscat Bailey A. It has been a high-quality winery supported by technology and has led the region.

In 2020,, the shop building was fully renewed. It was transformed into an attractive shop with a wine salon-like interior where visitors can enjoy high-quality wines in a stylish and relaxed setting.

## Wines Made from Grape Varieties Unique to Japan and Proudly Presented to the World

Manns Wines continues to explore the possibilities of Koshu and Muscat Bailey A, Japanese grape varieties registered with the International Organisation of Vine and Wine (O.I.V.), through many cultivation and winemaking methods that have been passed down since the company's founding.

## About 20 Types of Rich Tastings Available at All Times

To help customers purchase wines with confidence, approximately 20 types of paid tastings are available at all times, using glasses appropriate for premium wines. Please enjoy wine slowly and comfortably in a calm atmosphere.



# BRAND LINEUP



## SOLARIS

“SOLARIS” means “of the sun” in Latin. The name reflects Manns Wine’s commitment to quality—using only fine grapes nurtured under abundant sunlight. With the goal of producing premium wines in Japan that stand alongside the world’s finest, Manns Wine spares no effort in maximizing the potential of each vintage’s harvest, continuously refining its craft year after year.



### Key commitments behind the premium Japanese wine “SOLARIS” series:

1. “Manns Rain-Cut Viticulture” for harvesting at the perfect timing To address the challenge of cultivating healthy wine grapes in Japan’s high-rainfall climate, Manns Wine developed its proprietary “Rain-Cut” method, in which vineyard rows are covered with plastic to protect them from rain. This technique prevents disease and allows the grapes to ripen to their ideal state, enabling harvest at the perfect moment.
2. “Green Harvest” to achieve concentration to produce grapes with greater concentration, green harvesting (cluster thinning) is carried out. In top-tier vineyards, after extensive trial and error in pursuit of the highest quality, yields are reduced to as little as one-third of normal levels.
3. “Complete Hand Destemming” for refined flavor for red wine grapes, after mechanical destemming, each berry is carefully inspected and further destemmed by hand. Stems of around 5 mm that machines cannot remove, as well as any imperfect or damaged fruit missed during harvest, are meticulously identified—by sight and aroma—and removed, aiming for complete destemming.



## Chikumagawa

“How fully can we bring out the character of this land?” “Are there still more ways to craft wines that express it?” With a different approach from the “SOLARIS” series, Manns Wine continues to pursue the expression of the terroir of the Chikuma River region.

“Chikumagawa” was created as a series dedicated to exploring new possibilities.



## Kobo no Awa

### (Koshu Traditional Charmat Method Sparking Wine)

“Kobo no Awa” is a sparkling wine that showcases Japan’s indigenous grape varieties to the world.

Built on three key principles—the fine, delicate bubbles that only yeast can create, a production method that preserves the fresh character of each variety, and a commitment to maximizing the individuality of the grapes—this is an authentic sparkling wine designed to complement the Japanese dining table.

Manns Wine operates facilities for the Charmat method, which is rare in Japan, and “Kobo no Awa” is the country’s most popular sparkling wine brand.



## GI Yamanashi

A nationally recognized regional brand, “Yamanashi” was designated in July 2013 by Japan’s National Tax Agency as the country’s first Geographical Indication (GI) for wine.

Wines produced in Yamanashi that meet these strict standards and bear the “GI Yamanashi” label have further strengthened their reputation and brand value both domestically and internationally.



## Amatsuhi

In pursuit of a wine that achieves a truly harmonious pairing with Japanese cuisine, we have crafted a uniquely beautiful wine by vinifying Japan’s indigenous grape varieties through a renewed Japanese sensibility. “Amatsuhi” means “the sun.” Made from grapes blessed by its light, this ultimate expression of wine—created under the aesthetic principles of Japan—unfolds a new world of Japanese elegance, where wine and cuisine come together in a refined harmony.



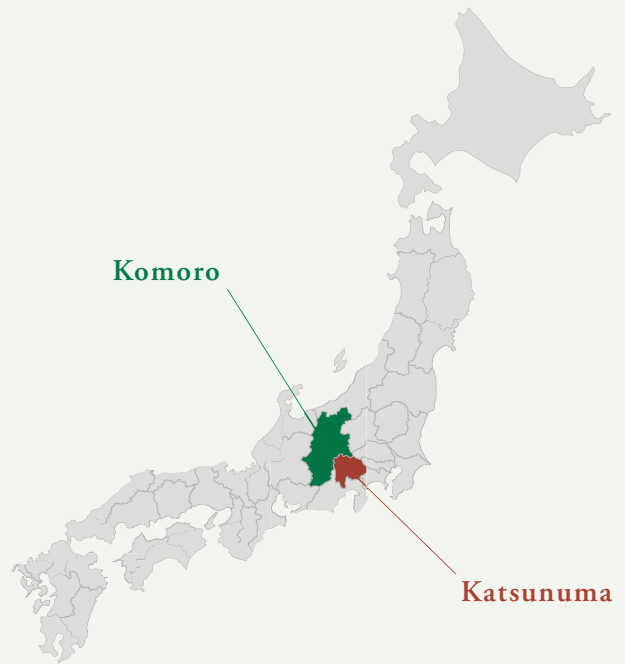
# VINEYARDS

## Manns Wines Production Areas

From Japan's two great wine regions:  
Yamanashi and Nagano.

Without excellent vineyards, excellent wine cannot be produced. Manns Wines thoroughly studied the conditions required for grape growing in Japan, including sunlight, soil characteristics, topography, and rainfall. As suitable regions for grape cultivation, we selected Yamanashi Prefecture and Nagano Prefecture.

In Yamanashi, we have vineyards in Koshu City, Yamanashi City, Fuefuki City, and Kai City. In Nagano, we have vineyards in Komoro City and Ueda City. Through owned vineyards, managed vineyards, and contracted vineyards, our cultivation managers and research developers have accumulated many years of techniques and data. By repeatedly taking on the challenge of grape quality, and by reflecting the individuality of each land, we aim to make grapes and wines of distinctive character.





## Komoro Winery



- Address: 375 Moro, Komoro-shi, Nagano Prefecture, Japan
- Tel: +81-267-22-6341
- Business Hours: 9:30 AM – 4:30 PM  
December to March: Please refer to our website for details.
- By Car: Approximately 5 minutes from Komoro IC on the Joshinetsu Expressway.
- By Train: Approximately 60 minutes from Tokyo Station to Karuizawa Station via the Hokuriku Shinkansen, then approximately 25 minutes from Karuizawa Station to Komoro Station via the Shinano Railway.  
Approximately 10 minutes by taxi from Komoro Station.  
※ Approximately 30 minutes by taxi from Sakudaira Station on the Hokuriku Shinkansen.



## Katsunuma Winery



- Address: 400 Yama, Katsunuma-cho, Koshu-shi, Yamanashi Prefecture, Japan
- Tel: +81-553-44-2285
- Business Hours: 9:30 AM – 4:30 PM  
December to March: Please refer to our website for details.
- By Car: Approximately 7 km from Katsunuma IC on the Chuo Expressway.
- By Train: Approximately 5 minutes by taxi from Enzan Station on the JR Chuo Line.

