

OROYA: A GRAPE WINE DESIGNED WITH SUSHI IN MIND.



INTRODUCING A WINE CRAFTED FOR SUSHI

The explosion of sushi around the globe is proof of an unprecedented level of consumer interest in Japanese cuisine. Once restricted to the selection of beer or sake with sushi, savvy diners from Tokyo to Manhattan are choosing wine as a more enticing accompaniment to their sushi experience.

Oroya complements each sushi taste element with surprising versatility and never overpowers the flavors of the food.

OROYA: A CROSS-CULTURAL SYNTHESIS

The result of winemaker Yoko Sato's personal quest to find the ideal wine for sushi, Oroya represents the fusion of two cultural treasures and traditions: Japanese food and Spanish wine.

With its complex flavors, sushi and its accompanying ingredients require a wine that is crisp, aromatic and fruit-forward. Crafted from three unique grape varieties, Oroya is a model wine for sushi enthusiasts.



A UNIQUE BLEND

Comprised of three unusual grape varieties, Oroya is blended specifically to match the flavors and textures of sushi. With the skill of a master blender, Japanese-born winemaker Yoko Sato selected aspects from each of the individual wine components to accentuate the sushi experience.

Oroya is a delectable blend: **Airén's (60%)** bright fruit characteristics provide a vivid counterpart to the bold flavors of soy, wasabi and fresh seafood. **Macabeo (30%)** offers a crisp framework, cleansing the palate after each bite. Aromatic **Muscat (10%)** provides a perfumed element and sweet fruit character to temper the heat found in wasabi.

OROYA AND SUSHI

Sushi Element	Taste or Texture	Wine Key
Soy Sauce	Salt	Salt requires acidity to refresh the palate – Oroya has crispness in spades.
Wasabi	Horseradish Spice	Heat in cuisine requires a slight sweetness to coat and calm the palate – Oroya has a pleasing, fruit character and barely detectable sweetness.
Fish, Miso, Seaweed	Umami Savory/Meaty	Umami is the "fifth" taste, and represents a savory element on the palate. Oroya's bright, fruit-driven fruit flavors balance the "meaty" taste of umami.
Sweet and Sour	Pickled Ginger Sticky Rice	Because of Oroya's vibrant fruit quality, the wine suits pickled ginger and sweet sticky rice alike.
Fish	Oily/Fatty	While fish oils tend to coat the palate, the crisp texture of Oroya cleanses, refreshing the palate for the next bite.

OROYA: TECHNICAL NOTES

APPELLATION

Tierra de Castilla, Spain

COMPOSITION

60% Airén, 30% Macabeo, 10% Muscat

ALCOHOL

11%

ACIDITY/pH

5.66 g/L / pH 3.00

RESIDUAL SUGAR

6 g/L

FERMENTATION

Temperature controlled fermentation
in stainless steel tanks.

SOIL TYPE

Sandstones with gravel of limy. the
subsoil is coarse limy, red hued
and quartz sandstones.

AGING

Ready to enjoy now, serve chilled

VINEYARDS

The wine is sourced entirely from the
Tierra De Castilla region of Spain, a
relatively new D.O. that encompasses such
luminary sub regions as Jumilla and
Valdepeñas.

The region is vast and varied: half of all the
vineyard acreage in Spain is located here
and a broad range of grape varieties flourish
in the myriad of soils and climate types.



YOKO SATO: A NEW BREED OF INTERNATIONAL WINEMAKER



“An encounter between East and West,
Oroya celebrates both cultures.”

- Yoko Sato

The arcane Spanish word *Oroya* is
defined as “a basket used to transport
goods from one side of the river to the
other,” a term that symbolizes winemaker
Yoko Sato's personal and professional
wine journey from Japan to Spain.

Sato cut her wine teeth as an import
wine manager in Japan. Her travels led
her to study winemaking in Catalonia,
Spain and eventually to the Ferrer
family of global wine fame, where she
works as an enologist at Freixenet. One
of her personal projects has been the
development of Oroya.

Armed with the knowledge of Japanese
culture and cuisine and her experience
with the finest white grapes of Spain,
Sato is uniquely qualified to craft this
cross-cultural wine. While several wines
are said to “pair well” with sushi, only
Oroya is created by a Japanese
winemaker specifically *for* sushi.

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