

Press Release

November 20th, 2015

**Warehouse TERRADA and University of Yamanashi,
joint research for temperature environment
appropriate for the long-time maturation of wine**

- creation of the environment for long-time maturation to bear the best flavor -

Warehouse TERRADA (Shinagawa, Tokyo / President and CEO: Yoshihisa Nakano) and The Institute of Enology and Viticulture in University of Yamanashi have executed the joint research focusing on the maturation of wine and its relation to the temperature zone. The result revealed that the best environment of temperature to process the richest and the best complexity in flavor of wine was 14°C. The result was announced at American Society for Enology and Viticulture Japan Chapter (ASEV) 2015 Joetsu Conference held on November 7th.

The Institute of Enology and Viticulture in University of Yamanashi and we have started the joint research to verify the most effective temperature zone for the maturation of wine since April, 2014, pursuing the appropriate safekeeping/preserving environment for the long-time maturation. As well as the component analysis, the sensory evaluation of the taste, smell, and sight by sommeliers is recorded in the research. We will continue working on the research with The Institute of Enology and Viticulture in University of Yamanashi for the improvement of our preserving technology for wine.

Please refer to the following research summary:

■ **Research Outline**

Duration : from April, 2014

Content of experiment : to verify the most effective temperature zone for the maturation, we have preserved 3 bottles of both red and white wines for 12 months, in 4 different conditions of 4°C, 14°C, 35°C, and the ordinary temperature. General components, color tones, organic acid, and flavor components were analyzed as well as the adoption of a taste perception system and the sensory evaluation of the taste, smell, and sight by sommeliers.

Result : the research revealed that the best environment of temperature to process the richest and the best complexity in flavor of wine was 14°C, the one which had been preserved in the TERRADA Wine Cellars.

【feedbacks of the sensory evaluation from three sommeliers】

14℃	Rich complexity in flavor. Fertile maturation.
4℃	Still fresh. Lack of complexity and richness.
35℃	Obviously deteriorated. Variety difference unfelt.
Ordinary Temperature	Lack of balance. Too flat in scent and flavor.

■ **The Institute of Enology and Viticulture in University of Yamanashi**
(<http://www.wine.yamanashi.ac.jp/iev/E-IEV.html>)

As the only research institution in Japan specialized in the study of fruit beverages since the foundation in 1947, The Institute of Enology and Viticulture has been studying wines and grapes from the various points of view along with the development of domestic wine industry. Looking at the global perspective, recently, the Institute has become a comprehensive research center that ranges from the basic researches making full use of cutting-edge cell- and genetic-engineering technologies to the practical studies of the latest viticulture and enology techniques.

■ **YANAGIDA Fujitoshi (Prof. of The Institute of Enology and Viticulture at University of Yamanashi)**

Degree : Doctor of Agriculture (Tokyo University of Agriculture)

Organization : University of Yamanashi

Department of Research Interdisciplinary Graduate School of Medicine and Engineering Faculty of Life and Environmental Sciences, Department of Local Produce and Food Sciences, Department of Education Interdisciplinary Graduate School of Medicine and Engineering Natural, Biotic and Social Environment Engineering

Since the development and release of the world's first vintage produced with the marine yeasts isolated from coastal waters in 2000, he has put the various hit products collaborated with corporations out one and another to the world. He is energetic to the activities outside of the school recently, such as the chief judge for the wine competitions and the publications of writings themed in wines and art.

■ ABOUT TERRADA WINE CELLAR

Having kept seeking a technological innovation for safekeeping/preserving business since the foundation in 1950, Warehouse TERRADA has gradually expanded beyond the framework of warehousing business; now we tackle the specialized conservation under the most appropriate condition through researching the essential quality of what we keep and store. We have started the wine cellars since 1970s and kept an active investment on facilities with the world standard preserving temperature of $14^{\circ}\text{C}\pm 1^{\circ}\text{C}$, receiving the high acclaims in the industry. We have 4 locations around Tokyo (Shinagawa, Setagayadaita, Futakotamagawa, Tsuzuki-Shinishikawa), and those spaces are in the quality of underground wine cave. On top of that, we have an online service that allows our clients to store wine from one bottle called "CLOUD WINE CELLAR (<https://cloud-winecellar.terrada.co.jp/>).” As of today, Warehouse TERRADA is offering our service to approximately 5,000 clients, and storing 42,000 wine bottles under the perfect environment. We are planning to install Japan’s largest rental wine cellars for individuals in January 2016 and expand our service.

Company Name: Warehouse TERRADA

Main Businesses: Safekeeping/Preserving Business, Real Estate Business

Representative: President & CEO Yoshihisa Nakano

Headquarters: 2-6-10 Higashi-Shinagawa, Shinagawa, Tokyo 140-0002, Japan

Established: October 1950

Website: <http://www.terrada.co.jp/>

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