

# Syuka-en

東御市

株式会社秀果園

長野県の巨峰栽培の先駆け、  
お母さんの樹からはじまった



## Ⅱ ⑦秀果園のぶどうⅡ

### 1: 巨峰

□ KYOHO

9初



Syuka-en has been cultivating Kyoho grapes for 69 years. Kyoho one of the famous grape varieties with a long history. A grape with seeds is difficult managed and it became a rare variety.

### 2: シャインマスカット

□ SHINE MUSCAT

9下



A very popular variety because it is seedless and large berries and the skin can be eaten. When you put it on the tree and it ripens to golden yellow, you can enjoy its rich sweetness and fragrance at the best timing of season.

### 3: ナガノパープル

□ NAGANO PURPLE

9初



An original variety from Nagano Prefecture that is difficult to cultivate and has a strong personality. An elegant breed inherited from Silk Road origin Rizamat. It is a black purple variety that can be eaten with the skin.

### 4: 翠峰

□ SUIHO

9下



Syuka-en's largest variety and mouthful of juice once bitten. When Suiho is fully ripened, the sweetness exceeds 20 degrees(brix), and well-balanced with fresh sourness, making it favored for younger generation.

### 5: クイーンニーナ

□ QUEEN NINA

9中



An awaited red new variety. It is an epoch-making that has evolved the taste of its parent Aki Queen, even though it is bright red and large and seedless.

### 6: ロザリオロッソ

□ ROSARIO ROSSO

9中



This is the first seedless grape variety of European origin to be attempted at Syuka-en. It is a conical shaped grape with a fresh and juicy flavor, edible to the skin, and well noted of its bright red color.

### 7: クイーンルージュ®

□ QUEEN ROUGE

9初



Large red berried grapes with a strong sweetness and a muscat aroma is newly introduced limited in Nagano prefecture. We expected harvest earlier to very good balanced sweetness and sourness. Seedless and can be eaten with the skin.

### 8: ジャスミン（黄玉）

□ JASMINE(OUGYOKU)

9中



It is Syuka-en's sweetest variety, but its strong fresh jasmine fragrance makes it very popular among ladies. Syuka-en calls it "Jasmine" because of its fragrance.

### 9: ウィンク

□ WINK

9下



It is reddish and dark purple seedless grape. Rubel Muscat is its parent and the grains are getting larger as the tree matures. The pulp pops in the mouth, and the sweetness and refreshing sourness are well balanced.

### 10: マニキュアフィンガー

□ MANICURE FINGER

9下



This variety is at its most beautiful when the berries at beginning changing color, it is very much like as lady has manicured finger. It is a grape variety that should be enjoyed with its rich sweetened sourness and unique texture, which is unlike other grapes.

### 11: 富士の輝

□ FUJINO KAGAYAKI

9下



The variety is widely talked in the media as "Black to Shine Muscat". It has a heart-shaped extra large berries. In addition, has another bright red collared and images Ukiyo-e prints is called "Hokusai/Red Fuji".

### 12: 伊豆錦

□ IZUNISHIKI

9下



It is a breeding of Kyoho grapes over Muscat varieties. It has inherited a strong, luxury-oriented temperament. The large, blackish-purple grapes have flesh that is firmer and more fragrant than that of Kyoho.

### 13: マスカサーティーン

□ MASUKA THIRTEEN

9下



The latest variety with beautiful, translucent fruit that resembles a greenish-yellow emerald. The mouth is filled with the finest aroma and fruit juice.

### 14: 紅環

□ BENITAMAKI

9下



This is a unique new variety, related to the Shine Muscat. It is a variety with a distinctive appearance, with its delightful pulp that pops in the mouth, refined taste pure taste, and yellow-green color overlapped by an uneven crimson color like as golden fish.

### 15: マスカットノワール

□ MUSCAT NOIR

9下



A black-purple variety that follows Shine Muscat. Grapes for adults who can enjoy gorgeous muscat scent and elegant sweetness and richness from slightly small berries that shine glossy.

feature | 特徴 |

Kyoho grape production in Nagano Prefecture ranks first in Japan. Among them, Shukaen has a "mother tree" that was planted in 1956 and is 69 years old this year. Known as the originator of eastern Kyoho grapes, which are excellent in color, taste and aroma. Currently, more than 15 varieties are cultivated, including Kyoho grapes.

長野県の巨峰生産量は全国1位。なかでも秀果園は、昭和31年に定植され、今年で樹齢69年となる「お母さんの樹」を有し、色や味、香りにおいてに優秀な東部系巨峰の生みの親とされる。現在は巨峰を含め、15品種以上を栽培する。

fastidiousness | こだわり |

Grape cultivation varies depending on not only the variety but also the weather of the year. He carefully observes the vines and listens to the voices of customers, aiming for flexible cultivation that suits the needs of the time.

ブドウ栽培は、品種の違いはもちろん、その年の天候によっても手入れの仕方が変化。そのため、何か1つのことに「こだわる」ことはなく、ブドウの木を良く観察し、顧客の声を聴くなど、その時々に関わった柔軟な栽培を目指す。



ブドウ栽培  
grape cultivation



Online Store  
<https://syuka-en.com/>

□ history

Before cultivating grapes, he engaged in rice production, sericulture, and apple cultivation. In 1955, Mr. Kazuhide Takeuchi, the father of the current president, was gifted the tree directly from Mr. Ooue, who is a breeder of Kyoho grapes in Izu. The tree was planted in the current farm in 1956.

ブドウ栽培以前は米の生産や養蚕、リンゴ栽培を営む。昭和30年現社長の父・竹内和英氏が伊豆の巨峰の育種家である大井上先生より直接補木を譲り受け、苗づくりを実施。昭和31年に現農園に定植。

□ address

2789 Kano, Tomi-city,  
Nagano 389-0505  
〒389-0505  
長野県東御市  
和 2789



Breath of NAGANO

#### Other varieties

16. AKI QUEEN, 17. RUBLE MUSCAT, 18. TENZAN, 19. PRIMO AMORE, 20. MADONNA'S GEM, 21. MUSCAT NOIR, 22. BLACH BEAT, 23. ORIENTAL STAR, 26. MUSCA 13, 27. MASAKA, 28. PIONE, 29. FUJINO KAGAYAKI



## ジュース - Juice -

### ● 巨峰の早摘みジュース



Before harvesting, please enjoy the refreshing aroma and sweetness that retains the sourness of summer, and the rich taste of Kyoho grapes. Since it is additive-free, children can drink it with confidence. It is also recommended to mix it with soda to make it non-alcoholic sparkling. It is sold at department stores, high-end supermarkets, catalog mail order, etc.

### ● 巨峰の 100% 完熟ジュース



Fully-ripePlease enjoy the mellow aroma and rich, gorgeous sweetness of Kyoho grapes harvested while waiting for the arrival of winter on the tree until the last minute. Since it is additive-free, children can drink it with confidence. It is also recommended to mix it with soda to make it non-alcoholic sparkling. It is sold at department stores, high-end supermarkets, catalog mail order, etc.

## セミドライぶどう - Semi-dry grapes -

### ● 枝付きセミドライ巨峰 Semi-dry raisins (half dried grapes)



A very rare half-life raisin. Kyoho grapes produced by the bounty of Shinshu are completely additive-free and processed along with the branches. It is characterized by large grains and a texture that is close to raw, and does not contain any sugar, oil, or additives. A gem that pursues the deliciousness of dried fruits to the ultimate. Therefore, it must be refrigerated. Excellent compatibility with cream cheese and wine. Semi-dry grapes create a higher-grade space when you want to drink wine slowly by yourself, or when you want to have a good time at a wine party. If you pair this natural work of art filled with the nature of Shinshu with your favorite wine, you can forget the fatigue of the day and have a relaxing time. Also, if you bring it to a wine party, you will create a higher-grade space.

## スムージー - Smoothie -

### ● 巨峰のフローズスムージー Frozen smoothie 「Kyoho」

### ● シャインマスカットのフローズスムージー Frozen smoothie 「Shinemuscat」



A very simple plan using grapes carefully selected by a farmer, Syuka-en, with 67 years of grape cultivation a special fragrance that can only be harvested from the rich soil and history of Kyoho and flavor. It can be stored at room temperature for 240 days. Freeze before use and enjoy as frozen smoothie. We aim to create an image of refrigerated fruit derived from grapes that can be sold all year round at fruit shops, high-end supermarkets, and convenience stores, while retaining the fruity flavor as much as possible.

## ジュレ - Jelly -



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A very simple plan using grapes carefully selected by a farmer, Syuka-en, with 67 years of grape cultivation a special fragrance that can only be harvested from the rich soil and history of Shine Muscat and flavor. It can be stored at room temperature for 240 days. We aim to create an image of refrigerated fruit derived from grapes that can be sold all year round at fruit shops, high-end supermarkets, and convenience stores, while retaining the fruity flavor as much as possible.



Pioneer of Kyoho grape cultivation in  
Nagano Prefecture  
Started from the mother tree