



栃木県
Tochigi prefecture



栃木の

ぶどう

Tochigi grapes



おいしい日本が集まる場所
「栃木県」

Tochigi prefecture, an area of abundant tasty Japanese things



おいしい 栃木のぶどう Tochigi's tasty grapes

栃木は関東平野の北東、奥には日光、那須連山がひかえ、自然あふれる大地です。この豊かな大地で、太陽光をまんべんなく受け、健康に育った木から穫れるぶどうは、色よく食味も抜群。大粒で極上の甘みが特徴です。

Tochigi, located northeast of the Kanto Plain, with Nikko and the Nasu mountain range in the back, is a land rich in nature. Grapes, that receive sunlight all over and that are harvested from healthy vines, on this abundant land, have great color and excellent taste. Characterized by large individual grape size and prime sweetness.

● 甘いぶどうは栄養満点

一粒食べれば口いっぱいに広がる甘～い果汁。ぶどうの甘味成分はその名の通り、「ブドウ糖」、そして「果糖」です。無駄なくエネルギーになるため、疲労回復や栄養補給に効果的。

● Sweet grapes have rich nutrition.

Bite into a grape, and the sweet juice spreads throughout the mouth. The sweet component of grapes is glucose and fructose. This component is effective for recovery from fatigue and nutrition supply, because it turns full of energy.

「栃木のぶどう」栽培ごよみ

Tochigi grape cultivation schedule



新しく伸びた枝を棚付けします
Newly grown vines are tied to trellises.



余分な蕾は摘み取ります
Excessive buds are nipped off.



余分な粒を落として形を整えます
Excessive grapes are removed to arrange the shape.



宝石のかたまりのような実を収穫します
Fruit like a bunch of gemstones is harvested.