



International Wine, Beer, Spirits,
Gourmet Food and Bar
Exhibition & Conference in Tokyo, Japan



#### **Partner Fairs**

- •FABEX •Dessert, Sweets & Bakery Festival •PB-OEM Matching Expo
- Japan Noodles Industry Fair PREMIUM FOOD SHOW ISM Japan



we energize your business | since 1924

## **TOKYO - Your Gateway to Japan & The East Asian Market**

Japan has a unique and sophisticated food culture and is the 3rd largest economic market after US and China. Because of its quality-first characteristics, it is often considered a great "test-market" for industrial products, food and drinks, and services before launching globally – especially in the Asian market.

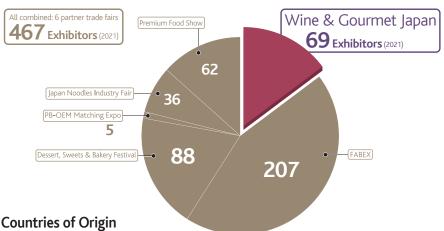
Since 2009, Wine & Gourmet Japan has been offering highlight customized matchmaking activities by holding professional seminars for exhibitors and trade visitors.

Committed to generating new contact points and further business potential for our stakeholders (wineries, importers, wholesalers, retailers, and wine & food professionals), we will be presenting our platform physically and virtually, focusing on the post-pandemic market and the possible challenges in the future for the industry.

Become part of this dynamic market!

# **Exhibitor Statistics**

## 6 trade fairs under one roof



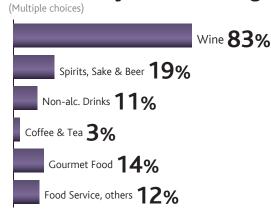
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# Local

Spain

## **Exhibitors by Product Category**



#### **Exhibitors' Evaluation**

Portugal

Exhibitor met their relevant Customer Group



Yes **90**%

Strengthen Existing Business Contacts



Excellent 86% & Good 86%

Find New Prospective clients



Excellent 88%

More than 1,000
wine brands presented
during Wine & Gourmet Japan 2019

#### **Exhibitors' Strategic Views**

"Bulgarian Small and Medium Enterprises Promotion Agency organized for the first time the Bulgarian Pavilion at Wine & Gourmet Japan. We confirmed that the fair was very successful and it was a great opportunity to find new importers and distributors through our on-site local supporters. We would like to come back again for the 2022 edition to continue our branding in the important market."

PhD. Boyko Takov – Executive Director, Bulgarian Small and Medium Enterprises Promotion Agency

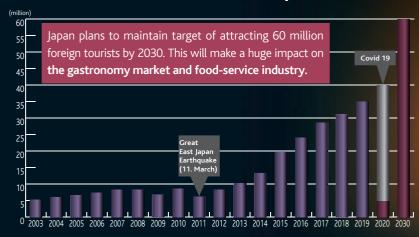
"It was the first time we have participated in Wine & Gourmet Japan. We are very pleased with the business environment for the Brazilian group and we could meet up with a large number of responsible persons from hotel and restaurants, decision makers of retailers."

Mr. Wilson Takahashi, Trade Officer, The Embassy of the Federative Republic of Brazil



# **Market Statistics**

## Overseas Residents' Visit to Japan





#### Reasons to enter the Wine & Spirits Market in Japan

High quality market for high quality products. The Japanese market is well-known for its strict quality standard and is a touchstone for the wine producers and food manufacturers, who will consider the rest of the East Asian market.

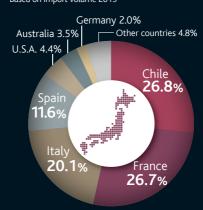
No.1 Wine importer in Asia in unit value

No.2 Wine importer in Asia in volume

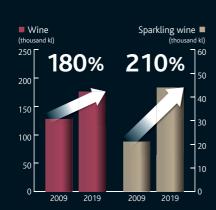
No.1 Spirits importer in the Asia-Pacific Region



## Wine market share in Japan Based on import volume 2019

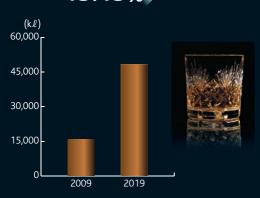


Import volumes of Wine



Import volume of Whisky





# TOKYO, The Strategic Gateway with The Quality Market of

37,468,000 consumers

The population of The Great Tokyo Economic Area

GDP:

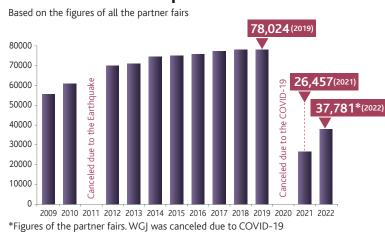
## \$1.61 Trillion

Tokyo leads all metropolitan areas of the world in terms of the size of its economy.

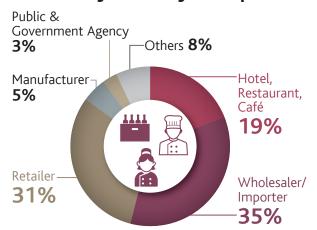
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# **Visitor Statistics**

#### How it has developed



#### **Visitors by Industry Group**



#### Purpose of Visit

(Multiple choices)

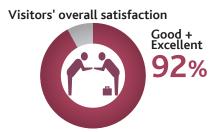














## **Key Buyers Attend Wine & Gourmet Japan**

Wholesalers & Importers

ENOTECA FUJI TRADING INABA ITOCHU JAPAN EUROPE TRADING KATAOKA KOKUBU LERAD-OFF JAPAN MITSUBISHI MITSUI NIHON SHURUI HANBAI

and many more..

Hotel & Restaurant FOUR SEASONS HANKYU-HANSHIN DAIICHI HOSHINO RESORT HOTEL OKURA

IMPERIAL HOTEL KEIO PLAZA MEIJI KINENKAN NNEW OTANI ORIENTAL LAND

PRINCE HOTEL TOKYO DOME

and many more.

AEON ISETAN LAWSON MEIDI-YA MITSUKOSHI HANSHIN TOKYU SEIBU
Retailers SEIJO ISHII SEVEN & i SOGO TAKASHIMAYA

and many more

# What We Offer

### Matching Seminars by Specialists

WSET base professional tasting seminars offer a thorough marketing knowledge to the importers with the opportunity for exhibitors to meet up with attendees. The lecturers of this session are professional sommeliers qualified with a WSET Level 4 Diploma. For new wines / Free-of-charge

#### **WSET base Matching Seminars**





Matching Seminar Lecturer
Ms. Junko
Tominaga

## Opportunity to hold an own seminar

Exhibitors are entitled to hold a tasting seminar, targeting their own existing and potential clients. Seminar room equipment

such as audio visual, wine glasses and seminar support staff will be provided by the organizer without additional cost.





#### On-site Matching Support

Skilled staff with wine knowledge will facilitate your discussion with trade visitors.

For new wines / Paid service



Arranging an own interpreter is highly recommended to facilitate more productive discussions with buyers. (cf. Exhibitor Manual)

#### Marketing Package

#### Media Coverage & Interviews

by one of the most influential Wine magazines in Japan

THE WINE KINGDOM covers products and company profiles by doing an interview with exhibitors during the show for its local magazine.

Maximize the performance

of your participation even after the show!

For new wines / Paid service



# Fulfilling Supporting Programmes

#### **Seminars**

Targeting various trade visitors such as importers, wholesalers, retailers, hotels & restaurants, organizers, marketing specialists and exhibitors hold a series of tasting seminars and lectures.



ecturers from 2021 edition

## Japanese Cuisine "和食·Washoku" x Wines

The Japanese cuisine "Washoku" was registered to the list of UNESCO intangible heritage in 2014, and it has become even more popular these years as one of the major cuisines in the world.

Matching wines to specific cuisines is one of the strategic methods to cultivate new markets. THE WINE KINGDOM will help you understand and experience the harmony of wine and Japanese food. Wine & Gourmet Japan is the information base of this new world trend for exhibitors and vicitors.



#### WGI Label Awards 2023

Appearance matters for selection!

The trade visitors vote and select three best looking labels. The result will be covered in THE WINE KINGDOM Magazine and THE WINE KINGDOM facebook.

#### Label Awards 2021 Result

1 Koppu Abadia de Sabores [Portugal]

2 AMAZE
Cooperativa Vinicola Garibaldi Ltda [Brazil]

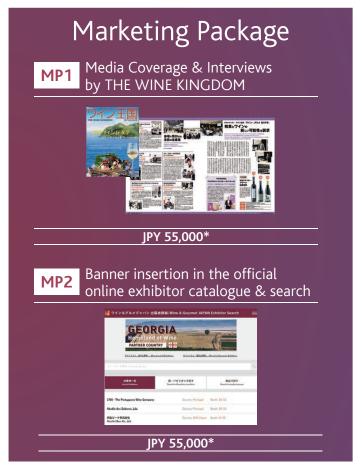
3 | Trastena Raspberry Rose Trastena [Bulgaria]



#### **Book Your Preferred Exhibit Package Now!**







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