



No. 505 Hiroshima Winery

no.505 ヒロシマワイナリー

MIHARA · HIROSHIMA · JAPAN

REGION	Mihara, Hiroshima
EST.	2024
VINEYARD	1 ha
GRAPES	Shine Muscat, Delaware, Aki Queen, Tenshu, Fujiminori, Takatsuma and 4 more

ABOUT THE WINERY

Hiroshima's first dedicated natural-wine winery, no.505 was opened on May 5, 2024 by Shingo OtM, a former Tokyo fashion-event director who'd been pouring natural wine at his Tokyo shop no.501 since December 2016. The name comes from biodynamics: no.505 is the preparation of oak bark packed in a cow's skull, and the shop takes its number from the same series. The winery opened on 5 May to match. The estate sits at 420 meters on a plateau in Mihara's Yamato-cho, fifteen minutes from Hiroshima Airport, on family land OtM began experimenting with grapes nearly a decade before bottling here. Head winemaker Toshihide Arai joined from a cellar in neighboring Okayama; production manager Mayumi Yuguchi came west with the project from the Tokyo shop.

What sets no.505 apart isn't only that it's the prefecture's first natural cellar — it's the choice of fruit.

WINEMAKING PHILOSOPHY

The concept is 生きるワイン — "living wine" — wine that continues to live in the bottle. Founder Shingo OtM opened the Shibuya natural-wine shop no.501 in 2016, and the Hiroshima winery is its child: a place to translate the energy of Tokyo's natural-wine bar scene into estate production. The stated mission is to make natural wine more approachable in Japan — fruit-forward, easy-drinking bottles instead of demanding cuvées — and to bring that voice to a region with no other natural-wine cellar.

What grounds the philosophy is the choice of fruit. Most Japanese natural producers work with hybrids or imported wine grapes. no.505 leans the other way, into Japan's table-grape tradition — Shine Muscat, Delaware, Aki Queen — and reads them as winemaking material rather than dessert.

ABOUT JAPAN

Japan has been growing grapes for over a millennium, but serious wine production began in earnest in the 1870s. Today the country produces wines of genuine distinction — particularly from the Koshu grape in Yamanashi and a growing natural wine movement in Hokkaido and Nagano.

www.d-i.wine/library/region/japan