



## **JAL Renews Original Wines for International Premium Economy and Economy Class**

— Introducing “+81,” a Special Cuvée Crafted from Four Spanish Grape Varieties  
by JAL Wine Advisor Motohiro Okoshi —



Tokyo, JAPAN — Japan Airlines (JAL) is pleased to announce the renewal of the original wines served in its International Premium Economy and Economy Class cabins. The refreshed red and white wines, named “+81,” have been specially crafted by JAL Wine Advisor Motohiro Okoshi, blending four carefully selected Spanish grape varieties.

Developed with meticulous attention to detail, these wines are designed to deliver an exceptional tasting experience, even in the unique environment of an aircraft cabin.

As part of this renewal, JAL will transition from the previous 187ml PET bottles to recyclable, lightweight 750ml glass bottles, from which cabin crew will pour wine directly into cups for inflight service. These bottles provide superior protection against light and oxygen, preserving the wine’s quality during long-term storage and ensuring optimal flavor upon serving.

This marks the first adoption of lightweight glass bottles by JAL. Weighing approximately 300 grams—roughly half the weight of a standard wine bottle—they contribute significantly to reducing material consumption, CO<sub>2</sub> emissions during transportation, and overall plastic waste by shifting from small to larger formats. The enhanced recyclability of these lightweight bottles further supports JAL’s environmental initiatives.

Beyond the renewed “+81” wines, JAL continues to elevate the inflight beverage experience in its premium cabins. First and Business Class cabins feature a curated selection of seasonal Japanese wines from throughout Japan, alongside Japanese whiskies that have garnered increasing global acclaim in recent years.

These exceptional expressions of Japanese craftsmanship are presented with the utmost care to enrich the inflight journey.



**Applicable classes:** International Premium Economy Class and Economy Class

**Service Start Date:** From December 1, 2025 (Service will start gradually on some routes.)

**Applicable Routes:** International routes to/from North America and Hawaii (excluding Guam), Europe, Australia, and Southeast Asia

Note: For East Asia routes, service is provided only on Haneda/Narita – Hong Kong flights.

## **Wine Name: “+81” (Red / White)**

Named after Japan’s international calling code, “+81” symbolizes a wine crafted to be savored in the skies connecting Japan to the world. The name reflects simplicity, memorability, and the aspiration that this special creation will resonate with many travelers.

## **Wine Characteristics**

**White Wine:** A harmonious blend of Airén, Chardonnay, Verdejo, and Sauvignon Blanc creates a wine with satisfying body and enhanced fruity aromas that remain perceptible even at high altitudes.

Grape Composition: Airén 40% / Verdejo 24% / Chardonnay 16% / Sauvignon Blanc 20%

Aromas of quince intertwine with fresh lemon and delicate floral hints.

The palate offers a smooth, well-balanced mouthfeel with moderate concentration and refreshing acidity, finishing clean and crisply dry.

**Red Wine:** A fruit-forward Garnacha base is complemented by Merlot and Syrah for structure, while a touch of Moscatel adds aromatic richness and depth.

Grape Composition: Garnacha 47.5% / Merlot 28.5% / Syrah 19% / Moscatel 5%

The wine opens with ripe red cherry and elegant rose-petal aromas.

A gentle texture, supported by integrated tannins and fresh acidity, delivers concentrated fruit flavors with a lingering spicy nuance reminiscent of pink pepper.

## **About Motohiro Okoshi, JAL Wine Advisor**



Motohiro Okoshi holds the A.S.I. International Sommelier Diploma and the WSET Sake Level 3 certification. After studying viticulture and oenology in France, he returned to Japan to serve as Chef Sommelier at Ginza L'écrin before becoming an independent wine taster and wine director in 2013.

His global work with Michelin-starred restaurants as consultant and educator reflects his expertise in both wine and Japanese spirits. Okoshi also operates two modern Vietnamese restaurants—An Di and An Com—showcasing innovative pairings with wines from around the world.