

# SHENZHEN MAP 2026

Exploring.  
Finding.  
Sharing.

—  
*A community  
of artisan drinks.*



## RAW WINE: 致敬有灵性的葡萄酒 Welcome to RAW WINE

我们赞颂那些拥有类般情感与鲜活生命力的酒款—它们是土地的真实语言, 是风土的纯粹表达。欢迎莅临2026年RAW WINE深圳站!

RAW WINE的使命, 是向世界展示那些以有机耕作与酿造哲学赋予葡萄酒生命的酒农。这里的酒款: 跻身全球顶级餐厅酒单, 拥有小众狂热拥趸。如今它们齐聚深圳, 让专业人士、葡萄酒爱好者, 以及入门好奇的新手, 都能齐聚一堂, 品尝美酒。

RAW WINE更是行业透明化的先行者。我们坚信, 在理想的葡萄酒世界, 所有酿造工序与添加成分都应向消费者清晰公示, 让饮者明悉杯中物。此次展会便是践行这一理念的重要一步—我们在网站上明确列出所有酒款的添加物与酿造工艺。我们为能够率先引领这一潮流而自豪。

RAW WINE不仅关乎好酒, 更关乎知情权—我们通过透明化赋权每位饮者, 让选择忠于本心。RAW WINE 坚守本真, 秉持真实、纯粹、坦诚的酿酒初心, 但最重要的, 它旨在展示真正优质的葡萄酒。Enjoy the journey 祝愿各位尽享本次展会

Isabelle Legeron (葡萄酒大师)  
RAW WINE 创始人

*RAW WINE celebrates wines with emotion. Wines that have a humanlike, or living, presence. They are also wines that are an authentic expression of a place.*

*Welcome to the Shenzhen fair 2026.*

RAW WINE is about showcasing growers whose fundamental farming and cellar philosophies make these living wines possible. Many of these wines feature on the lists of the world's best restaurants. They are wines with cult followings and they're here, together, in Shenzhen, so that wine lovers, professionals and curious beginners alike can come together and try their wines.

RAW WINE is also leading the charge for transparency. We believe that in an ideal wine world, any processing and additives will be clearly communicated to the drinker so that you know exactly what is in your glass. This fair is a first step in this direction - we clearly list all additives and processes on the website. We are proud to be leading the way.

RAW WINE is committed to empowering all wine drinkers through real, informed choice.

RAW WINE is unprocessed. It is about truth, authenticity and frank wine talking, but most of all it's about showcasing really good wine.

We hope you enjoy the fair.

Isabelle Legeron MW  
Founder of RAW WINE

## Charter of quality

### 本展会上的葡萄酒有何独特之处?

在全球葡萄酒酿造中, 常规会使用数十种人工添加剂。而我们的参展酒款, 珍贵之处不仅在于出众品质, 更做到极少添加、甚至零添加。部分酒款全程无任何添加剂; 少量使用亚硫酸盐的酒款, 其含量也远低于欧盟管控标准。所有酒款均标注总亚硫酸盐含量。仅有少数酒款会使用膨润土、蛋清等进行澄清, 相关信息全部公示; 同时会明确标注酒款是否适合素食者、纯素人群饮用。

RAW WINE 参展酒款必须满足以下条件:

- 葡萄园需通过有机认证和/或生物动力法认证;
- 葡萄全部采用人工采摘;
- 不得添加人工酵母(起泡酒二次发酵可例外使用中性酵母);
- 不得人为阻断苹果酸-乳酸自然发酵;
- 酿造环节除少量亚硫酸盐外, 不得在酒窖中使用任何酿酒添加剂(酵母、酶、维生素、溶菌酶等)。参展酒农需提供分析报告, 详列每款酒的亚硫酸盐总含量;
- 无论酒款品类与风格, 亚硫酸盐总含量不得超过50mg/L;
- 不得使用重度干预技术(如反渗透、低温萃取、旋转锥体等);
- 若使用澄清剂, 需标注类型并注明是否适合素食者;
- 不得使用无菌过滤;
- 极端气候年份若使用加糖增度、人工酸化, 或生产中添加其他成分, 酒款仍可参展, 但需在庄园介绍页清晰标注相关添加信息。

特殊情况: 部分小型酒庄因成本原因未获认证, 但其种植方式需符合标准

### What is different about the wines at the fair?

Dozens of additives are routinely added to wines around the world. What makes our wines so special here is that they are not only fine wines, but they are all made with few, if any, additives. Some are made without any additives whatsoever. Those that are made with added sulfites, do so at levels far below EU limits. Total sulfite levels are included on every wine. A few wines have been fined with bentonite, egg whites or pea protein. This is also included and where applicable, we mention whether or not the wine is suitable for vegetarians or vegans.

All wines presented at RAW WINE have to fulfill the following criteria:

- The entirety of the domaine from which the grapes are issued must be certified organic and/or biodynamic\*
  - Grapes must be hand-harvested
  - No yeasts may be added except in the case of the second fermentation of sparkling wines, when neutral yeasts may be used
  - No blocked malolactic fermentation
  - No winemaking additives (yeasts, enzymes, vitamins, lysozymes etc) may be used in the cellar except for low levels of sulfites. Growers are asked to supply analysis paperwork detailing total levels of sulfites for each wine they present at RAW WINE
  - No sulfite totals may exceed 50 mg/l regardless of colour or style. Exceptionally, some wines may exceed 50 mg/l as 2024 is a transition year and our maximum permissible total SO2 levels used to be 70 mg/l.
  - No 'heavy-manipulation' has been carried out using winemaking gadgetry such as reverse osmosis, cryo-extraction, spinning cone, and so forth
  - If fining is applied, the type of fining agent will be listed and a note included if the wine is not suitable for vegetarians and/or vegans
  - No sterile filtration has been used
  - If chaptalisation or acidification was used in an exceptional year, or if another additive was used in production, the wine may be eligible for inclusion in RAW WINE but the additive will be clearly labeled on grower profiles
- \* In some cases the estate is uncertified - this is usually because they are very small growers for whom the cost is prohibitive

*To note: the information included on the website has been provided by the growers & makers directly and/or by their importers. It is correct to the best of our knowledge.*



- 1 零人工化学药剂, 培育天然有机酿酒葡萄
- 2 纯手工打造, 恪守传统手工酿酒技艺
- 3 沿用传统酿造流程, 平衡酒体风味与风土特质
- 4 酒庄低度人工干预, 酿造富有生命力的自然葡萄酒
- 5 守护饮者健康, 助力行业与社群可持续发展

- 1 Organic grapes, grown without the use of artificial chemicals.
- 2 Wine prepared by hand using artisanal techniques.
- 3 Made using traditional winemaking processes that enable balance.
- 4 Creating a living wine, with low intervention in the cellar.
- 5 Promoting well being in individuals & communities.

RAW WINE®

Grown naturally, made naturally

# Meet the artisans

为了更大的透明度, 使用零硫化物进行酿酒的种植者和生产商已标记为黄色, 而那些全系列产品中含有最多35mg/L硫化物的种植者已标记为粉红色。白色的数字表示那些有一款或多款酒的总SO2含量介于35mg/L到50mg/L之间的种植者。

For greater transparency, growers & makers who use zero sulfites during the winemaking process have been highlighted in yellow and those who have up to 35mg/L across their range in pink. Numbers in white indicate growers that have one or more wines with a total SO2 content between 35 & 50mg/L.

- 未添加硫化物  
No added sulfites
- 总硫化物 <35 mg/L  
Total sulfites <35 mg/L
- 总硫化物在36至50 mg/L之间  
Total sulfites between 36 & 50 mg/L

Entrance

相约 RAW WINE 全球巡展  
2026 年 11 月 8-9 日 | 纽约  
2026 年 11 月 14-15 日 | 蒙特利尔  
2026 年 11 月 29 日 | 柏林  
2027 年 2 月 14-15 日 | 巴黎

JOIN US ON THE RAW WINE  
WORLD TOUR  
New York 8 & 9 November 2026  
Montreal 14 & 15 November 2026  
Berlin 29 November 2026  
Paris 14 & 15 February 2027

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@rawwineworld  
rawwine.com

葡萄酒   WINES	桌号   Stand
克罗地亚   CROATIA	
<b>Istria</b>	
Roxanich Winery 🍷	1
斯洛伐克   SLOVAKIA	
<b>Južnoslovenská</b>	
Strekovi075	2
中国进口商   CHINESE IMPORTER	
Carpathian Vines	3
奥地利   AUSTRIA	
<b>Kamptal</b>	
Hager Matthias 🍷	4
<b>Weinviertel</b>	
Stefan Buchmayer	5
<b>Burgenland</b>	
Theresa & Bernhard Liszt	6
<b>Styria</b>	
Weingut Karl Schnabel 🍷	7
希腊   GREECE	
<b>Thessaly</b>	
Kontozisis Organic Vineyards 🍷	8
中国进口商   CHINESE IMPORTER	
Gaitan International	9
西班牙   SPAIN	
<b>Catalonia</b>	
Can Descregut	10
Vega Aixalà 🍷	11
葡萄牙   PORTUGAL	
<b>Dao</b>	
Casa de Mouraz 🍷	12
格鲁吉亚   GEORGIA	
<b>Kakheti</b>	
Manavi Wines 🍷	13
Tezi Winery 🍷	14
中国进口商   CHINESE IMPORTER	
Georgia Selections	15
澳大利亚   AUSTRALIA	
<b>South Australia</b>	
BK Wines	16
<b>Gippsland</b>	
Arc Wines 🍷	17

<b>Barossa Valley</b>	
Smallfry Wines 🍷	18
美国   UNITED STATES	
<b>California</b>	
Powicana Farm 🍷	19
法国   FRANCE	
<b>Alsace</b>	
Achillée & Pépin 🍷	20
<b>Burgundy</b>	
Régis et Sylvain—Clos de Somméré	21
中国进口商   CHINESE IMPORTER	
Domitia	22
法国   FRANCE	
<b>Loire</b>	
Sébastien David 🍷	23
Catherine & Pierre Breton 🍷	24
<b>Bordeaux</b>	
Château Shuette 🍷	25
<b>Languedoc</b>	
Domaine des Deux Clés 🍷	26
<b>Multiple Regions</b>	
Culinaries Vin	27
中国进口商   CHINESE IMPORTER	
Ardesia Wines	28
意大利   ITALY	
<b>Piedmont</b>	
Carussin (di Bruna Ferro) 🍷	29
<b>Trentino</b>	
Feral—No Alcohol	30
<b>Lombardy</b>	
1701 Franciacorta 🍷	31
<b>Multiple Regions</b>	
Piccole Cantine Unite 🍷	32
<b>Emilia Romagna</b>	
Terraquilia	33
中国进口商   CHINESE IMPORTER	
We Spirit	34
意大利   ITALY	
<b>Emilia Romagna</b>	
Villa Papiano 🍷	35

<b>Tuscany</b>	
Casa Raia	36
Fattoria La Maliosa 🍷	37
Sequerciani 🍷	38
<b>Lazio</b>	
Corvagialla 🍷	39
中国进口商   CHINESE IMPORTER	
WineSNOB	40
意大利   ITALY	
<b>Multiple Regions</b>	
DAO Wines	41
<b>Abruzzo</b>	
Caprera 🍷	42
<b>Campania</b>	
Casa di Baal 🍷	43
<b>Puglia</b>	
Fatalone Organic Wines 🍷	44
<b>Sicily</b>	
Nicolò Grippaldi 🍷	45
中国香港进口商   CHINESE / HONG KONG IMPORTER	
Fermentation Heaven—Rice Wine	46
中国台湾   TAIWAN, CHINA	
<b>Taitung</b>	
Malikuda Wine 🍷—Rice and Grape Wine	47
中国   CHINA	
<b>Sichuan</b>	
Taza Te Brewery—No Alcohol	48
<b>Hebei</b>	
Gloriville	49
<b>Ningxia</b>	
Domaine des Arômes	50

KEY  
🍷 未进口  
Not imported

37	3	2	1
38	4	5	6
39	9	8	7
40	10	11	12
41	15	14	13
42			
43			
44	16	17	18
45	21	20	19
46			
47	22	23	24
48	27	26	25
49			
50	28	29	30
	33	32	31
	34	35	36