

COCO FARM & WINERY

2010 Koshu Fermented On Skins



Koshu F.O.S. is a powerful, idiosyncratic wine made from Japan's own Koshu grape variety. Fermented on skins like a red wine (hence "FOS"), this white wine isn't really white at all. It displays a deep copper robe, an opening 'comment' to be followed by powerful, spicy aromas of cinnamon, fig, and walnut. In the mouth this wine is robust, with plenty of fruit and spice, and a dry, tannic finish.

As an accompaniment to food this wine is most at home with similarly robust dishes, from chicken stew to tripe; it is also exceptional with strongly-flavored cheeses.

TECHNICAL DATA

VARIETY	Koshu 100%
VINEYARD	Katsunuma, Yamanashi
HARVEST DATE	21th October, 7th November 2010 Brix @the Harvest(average): 15oBrix
BOTTLING	Bottled on: 25th April 2012 The number of bottles :3,696(750ml)
ANALYSIS DATA	Alcohol:10.7% Total acidity: 0.457gm/ 100 ml. Residual Sugar: 0.145%