

COCO FARM & WINERY

2012 Ashikaga COCO Wine



Our **Ashikaga Coco Wine** is our basic off-dry white wine. It is blended from grapes grown throughout Japan, principally **Koshu** from Yamanashi, with Yamagata **Chardonnay** adding breadth, and some Hokkaido-grown **Bacchus** providing an aromatic lift.

Pair as you would with any light, aromatic, **slightly sweet** wines. White fleshed fish, chicken, and ham would do well, as would a cheese and fruit platter on a sunny afternoon.

TECHNICAL DATA

VARIETY	Koshu 47% Chardonnay 47% Bacchus 3% Ryugan 3%	
VINEYARD	Katsunuma Yamanashi, Takayamamura Nagano, Kobe Hyogo, Kaminoyama Yamagata, Yoichi Hokkaido, Azumino Nagano	
HARVEST DATE	30 th August 2012 21 st ,22 nd ,26 th ,27 th ,29 th September 2012 2 nd ,3 rd ,8 th ,9 th ,21 st ,23 rd ,30 th October 2012 Brix @the Harvest(average): 17.97°Brix	
BOTTLING	Bottled on: 19 th ,20 th ,21 st ,26 th ,27 th March 2013 The number of bottles :43,588(750ml)□8,248(375ml)	
ANALYSIS DATA	Alcohol:10.2%	Total acidity: 0.483g/ 100 ml. Residual Sugar: 1.61%