

# COCO FARM & WINERY

## Imacoco white



Our **Imacoco White** 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.

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### TECHNICAL DATA

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|---------------|---|---|
| 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 <sup>th</sup> August 2012 21 <sup>st</sup> ,22 <sup>nd</sup> ,26 <sup>th</sup> ,27 <sup>th</sup> ,29 <sup>th</sup> September 2012<br>2 <sup>nd</sup> ,3 <sup>rd</sup> ,8 <sup>th</sup> ,9 <sup>th</sup> ,21 <sup>st</sup> ,23 <sup>rd</sup> ,30 <sup>th</sup> October 2012<br>Brix @the Harvest(average): 17.97°Brix |   |
| BOTTLING      | Bottled on: 19 <sup>th</sup> ,20 <sup>th</sup> ,21 <sup>st</sup> ,26 <sup>th</sup> ,27 <sup>th</sup> March 2013<br>The number of bottles :43,588(750ml)□8,248(375ml)  |   |
| ANALYSIS DATA | Alcohol:10.2%   | Total acidity: 0.483g/ 100 ml.<br>Residual Sugar: 1.61% |