

2011 COCO FARM & WINERY 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	28 th October, 3 rd November 2011	
	Brix @the Harvest(average): 16.3°Brix	
BOTTLING	Bottled on: 9 th April 2013	
	The number of bottles :4,598(750ml)	
ANALYSIS DATA	Alcohol: 11.3%	Total acidity: 0.622 g/ 100 ml.
	Residual Sugar: 0.12%	