

COCO FARM & WINERY

M.V. Kaze no Etude



Kaze no Etude is a gentle, **complex dry white wine** made from **Chardonnay** grapes. As with many Chardonnay-based wines, the broad, rich mouthfeel and complex blend of fruit and earth aromas makes for very satisfying drinking. We'd recommend this with shellfish, fish or chicken in cream sauces, pork, and veal.

TECHNICAL DATA

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| VARIETY | Chardonnay 100% |
| VINEYARD | Takayama mura, Nagano Kaminoyama, Yamagata |
| HARVEST DATE | 1 st November 2013, 4 th October 2014 Brix @the Harvest(average): 21.78°Brix |
| BOTTLING | Bottled on: 23 rd April 2015 The number of bottles :2,830(750ml) |
| ANALYSIS DATA | Alcohol:13.2% Total acidity: 0.452g/ 100 ml Residual Sugar: 0.203% |