## 2013 COCO FARM & WINERY 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 **Chardonnay** adding breadth.

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
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VARIETY Koshu 63% Chardonnay 36% Others 1%

VINEYARD Katsunuma, Koshu, Yamanashi

Takayamamura, Nagano

Kobe, Hyogo

Kaminoyama, Yamagata

Kanuma, Tochigi

HARVEST 25<sup>th</sup> August 2013

DATE 6<sup>th</sup>, 13<sup>rd</sup>, 17<sup>th</sup>, 20<sup>th</sup>, 24<sup>th</sup>, 25<sup>th</sup>, 29<sup>th</sup> September 2013

1<sup>st</sup>,8<sup>th</sup>,22<sup>nd</sup>, October 2013

Brix @the Harvest(average): 16.2°Brix

BOTTLIING Bottled on: 9<sup>th</sup>,10<sup>th</sup>,11<sup>st</sup>,16<sup>th</sup>,17<sup>th</sup>,18<sup>th</sup> April 2014

The number of bottles:59,100(750ml) 7,455(375ml)

ANALYSIS Alcohol:11.3% Total acidity: 0.472g/ 100 ml.

DATA Residual Sugar: 1.26%