

## 2014 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

VARIETY	Koshu 72 % Chardonnay 28 %
VINEYARD	Katsunuma, Koshu, Yamanashi Takayamamura, Nagano Kobe, Hyogo Kaminoyama, Yamagata Oomachi, Nagano Kanuma, Tochigi
HARVEST DATE	24 <sup>th</sup> September, 8 <sup>th</sup> October 2013(Koshu) 1 <sup>st</sup> 2 <sup>nd</sup> 8 <sup>th</sup> 22 <sup>nd</sup> October, 4 <sup>th</sup> 9 <sup>th</sup> 17 <sup>th</sup> November 2014(Koshu) 14 <sup>th</sup> October 2012(Chardoney) 25 <sup>th</sup> August, 24 <sup>th</sup> September, 6 <sup>th</sup> 12 <sup>nd</sup> October 2013(Chardoney) 13 <sup>rd</sup> September, 2 <sup>nd</sup> 10 <sup>th</sup> October 2014(Chardoney) Brix @the Harvest(average): 17.2°Brix
BOTTLING	Bottled on: 24 <sup>th</sup> ,25 <sup>th</sup> ,26 <sup>th</sup> ,27 <sup>th</sup> February 2015 The number of bottles :32,262(750ml) 15,500(375ml)
ANALYSIS DATA	Alcohol: 10.55 %      Total acidity: 0.522 gm/ 100 ml. Residual Sugar: 1.91 %