

COCO FARM & WINERY 2016 Noumin Dry



Noumin Dry is our entry-level **dry white** wine. A blend of Hokkaido **Muller-Thurgau, Bacchus** and Yamagata Chardonnay, the wine is a flinty, aromatic, crisp white, and an ideal accompaniment to fish or simply prepared poultry.

TECHNICAL DATA

VARIETY	Chardonnay 64.6 % Muller-Thurgau 22.6 % Sauvignon Blanc 8.7% Bacchus 4.1 %
VINEYARD	Kaminoyama, Yamagata (Chardonnay) Yoichi, Hokkaido (Muller-Thurgau, Bacchus) Takayamamura, Nagano (Sauvignon Blanc)
HARVEST DATE	29 th September 3 rd , 5 th October 2016 (Chardonnay) 20 th September 4 th , 12 nd October 2016 (Muller-Thurgau) 3 rd September 2016 (Sauvignon Blanc) 4 th October 2016 (Bacchus) Brix @the Harvest(average): 18.1°Brix
BOTTLING	Bottled on: 8 th , 9 th , 10 th February 2017 The number of bottles : 20,586(750ml) 8,552 (375ml)
ANALYSIS DATA	Alcohol: 12.0 % Total acidity: 0.46 g/ 100 ml. Residual Sugar: 0.15 %