

COCO FARM & WINERY 2015 Petit Manseng



Two defining characters of the Petit Manseng grape are high acidity and high sugar content, even if it is grown in a climate of high rainfall and warm temperatures. In its original home in Jurançon, France, the wines are often made in a sweet style to capitalize on these features.

In Ashikaga, due to higher amounts of rain and extremely hot summers, we can get **moderately acidic** grapes with **intense flavors** of honey and lemon curd, and a **ripe mouthfeel** reminiscent of fig jam.

Enjoy this wine with fondue, fried oysters, fried fish with a sprinkling of lemon, grilled chicken with mustard, fruit salad, spare ribs, or Blue cheese tart.

TECHNICAL DATA

VARIETY	Petit Manseng 100 %
VINEYARD	Tajima, Ashikaga, Tochigi
HARVEST DATE	16 th 22 nd 25 th September, 2 nd October 2015 Brix @the Harvest(average): 20.9°Brix
AGING	There are two types of aging. 1.14 months in stainless steel tanks 2.6 months in oak barrels(After malolactic fermentation)
BOTTLING	Bottling without clarification Bottled on: 22 nd December 2016 The number of bottles : 2,585 (750ml)
ANALYSIS DATA	Alcohol: 12.2 % Total acidity: 0.59 g/ 100 ml. Residual Sugar: 0.46 %