

2014 COCO FARM & WINERY Koshu Fermented On Skins



Koshu F.O.S. is a **powerful, idiosyncratic wine** made from Japan’s own **Koshu** grape variety. Fermented on skins like a red wine (hence “FOS”), this white wine isn’t really white at all. It displays a deep copper robe, an opening ‘comment’ to be followed by powerful, spicy aromas of cinnamon, fig, and walnut. In the mouth this wine is robust, with plenty of fruit and spice, and a dry, tannic finish. As an accompaniment to food this wine is most at home with similarly robust dishes, from chicken stew to tripe; it is also exceptional with strongly-flavored cheeses.

TECHNICAL DATA

VARIETY	Koshu 100%	
VINEYARD	Katsunuma, Yamanashi	
HARVEST	9 th , 17 th November 2014	
DATE	Brix @the Harvest(average): 18.3°Brix	
BOTTLIING	Bottled on: 24 th December 2015 The number of bottles : 2,936(750ml)	
ANALYSIS	Alcohol: 12.0 %	Total acidity: 0.51 g/ 100 ml.
DATA	Residual Sugar: 0.14 %	