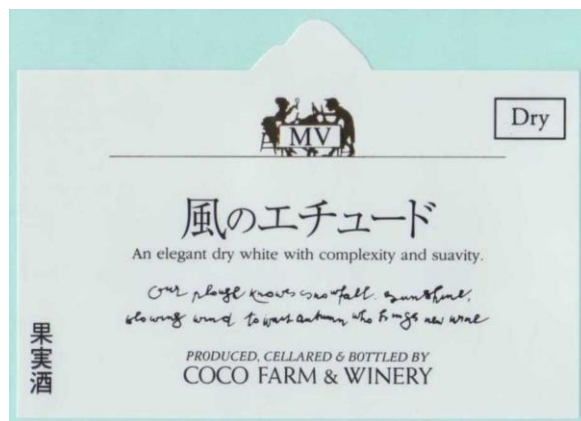


COCO FARM & WINERY

MV Kaze no Etude[Dry]



Kaze no Etude[Dry] is a gentle, dry **white wine** made from **Chardonnay** grapes. As with many Chardonnay-based wines, the broad, rich mouthfeel and complex blend of fruit and earth aromas makes for very satisfying drinking. We'd recommend this with shellfish, fish or chicken in cream sauces, pork, and veal.

TECHNICAL DATA

VARIETY	Chardonnay 92 % Petit Manseng 8 %	
VINEYARD	Takayama mura, Nagano (Chardonnay) Kaminoyama, Yamagata (Chardonnay) Omachi, Nagano (Chardonnay) Tajima, Ashikaga, Tochigi (Petit Manseng)	
HARVEST DATE	19 th , 20 th September 2013, 1 st , 2 nd , 12 nd , 15 th , 17 th October 2014 25 th , 30 th September 1 st , 6 th , 9 th , 14 th , 17 th , 18 th , 29 th October 2015 Brix @the Harvest(average): 20.6°Brix	
BOTTLING	Bottled on: 18 th , 19 th May 2016 The number of bottles : 2,279 (750ml)	
ANALYSIS DATA	Alcohol: 12.7 % Residual Sugar: 0.3 %	Total acidity: 0.52 g/ 100 ml