

COCO FARM & WINERY
2016 Kaze no Etude



Kaze no Etude is a gentle, dry **white wine** made from **Chardonnay** grapes mainly. 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 93.5 % Tannat 4.3 % Petit Manseng 2.2 %
VINEYARD	Takayama mura, Nagano (Chardonnay, Tannat) Kaminoyama, Yamagata (Chardonnay, Petit Manseng) Azumino, Nagano (Chardonnay)
HARVEST DATE	23 rd , 25 th , 27 th , 29 th September 21 st , 27 th October 7 th November 2016 22 nd October 2013
	Brix @the Harvest(average): 19.3°Brix
BOTTLIING	Bottled on: 1 st , 2 nd Jun 2017 The number of bottles : 9,023 (750ml)
ANALYSIS DATA	Alcohol: 11.7 % Total acidity: 0.43 g/ 100 ml Residual Sugar: 0.3 %