

2016 Ashicoco



Our Ashicoco is our basic off-dry white wine. It is blended from grapes grown throughout Japan, principally Koshu from Yamanashi, with Chardonnay adding breadth.

Pair as you would with any light, aromatic, slightly sweet wines. White fleshed fish, chicken, and ham would do well, as would a cheese and fruit platter on a sunny afternoon.

VARIETY	Koshu 95.0 % Chardonnay 5.0 %
VINEYARD	Katsunuma, Koshu, Yamanashi (Koshu) Takayama, Nagano (Chardonnay) Kaminoyama, Yamagata (Chardonnay)
HARVEST DATE	20 th , 25 th , 29 th September 4 th , 10 th , 25 th October 2016 30 th September 12 nd , 16 th , 17 th , 18 th , 29 th October 2015 3 rd November 2015 12 nd November 2013 Brix @the Harvest(average) : 16.0°Brix
BOTTLING	Bottled on : 21 st , 22 nd , 23 rd , 24 th February 2016 The number of bottles : 30,745 (750ml) 5,477 (375ml)
ANALYSIS DATA	Alcohol : 10.7 % Total acidity : 0.44 gm/ 100 ml. Residual Sugar : 2.29 %

10/Sep/2017

COCO FARM & WINERY