

2017 Noumin Dry



Noumin Dry is our entry-level dry white wine. A blend of Hokkaido Muller-Thurgau, Bacchus, Kerner, Yamagata Chardonnay, and Nagano Sauvignon Blanc. The wine is a flinty, aromatic, crisp white, and an ideal accompaniment to fish or simply prepared poultry.

VARIETY	Muller-Thurgau 40.8 %, Chardonnay 22.7 % Sauvignon Blanc 14.2 %, Bacchus 12.0 %, Kerner 10.3 %
VINEYARD	Yoichi Hokkaido 63.1 % Kaminoyama Yamagata 22.7 % Takayama Nagano 14.2 %
HARVEST DATE	25th September 4th 11st 18th October 2017 (Muller-Thurgau) 28th September 3rd October 2017 (Chardonnay) 12nd 21st September 2017 (Sauvignon Blanc) 4th October 2017 (Bacchus) 18th 22nd October 2017 (Kerner)
Brix @the Harvest(average): 19.5°Brix	
BOTTLIING	Bottled on: 7th 8th 9th March 2018 The number of bottles: 22,183(750ml) 10,695(375ml)
ANALYSIS DATA	Alcohol: 12.5 % Total acidity: 0.52 g/ 100 ml. Residual Sugar: 0.08 %

26/Mar/2018

COCO FARM & WINERY