

2016 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 copper robe, an opening ‘comment’ to be followed by baked apple, spicy aromas of cinnamon, fig, and walnut. In the mouth this wine is robust, with plenty of fruit and spice, and soft tannin. 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.

VARIETY	Koshu 100%
VINEYARD	Katsunuma, Yamanashi
HARVEST DATE	31 st October 2016 Brix @the Harvest(average) : 17.5°Brix
BOTTLING	Bottled on : 14 th September 2017 The number of bottles : 2,243 (750ml)
ANALYSIS DATA	Alcohol : 12.0 % Total acidity : 0.41 g/ 100 ml. Residual Sugar : 0.10 %

30/May/2018

COCO FARM & WINERY