

## MV 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.

|                                       |   |
|---------------------------------------|---|
| VARIETY                               | CHARDONNAY 90%, TANNAT 10%  |
| VINEYARD                              | Takayama, Nagano<br>Kaminoyama, Yamagata<br>Omachi, Nagano  |
| HARVEST DATE                          | 26 <sup>th</sup> September 2017(Chardonnay)<br>6 <sup>th</sup> 8 <sup>th</sup> 11 <sup>th</sup> 14 <sup>th</sup> October 2017(Chardonnay)<br>7 <sup>th</sup> November 2016 (Chardonnay)<br>22 <sup>nd</sup> October 2013(Chardonnay)<br>23 <sup>rd</sup> September 2016(Tannat) |
| Brix @the Harvest(average): 20.5°Brix |   |
| BOTTLING                              | Bottled on: 16 <sup>th</sup> May 2018<br>The number of bottles: 9,876 (750ml)   |
| ANALYSIS DATA                         | Alcohol: 11.5 % Total acidity: 0.53 g/100 ml.<br>Residual Sugar: 0.2 %  |

21/Aug/2018

COCO FARM & WINERY