

2016 Yama no Tannat



Yama no Tannat is the kind of wine you won't find elsewhere in Japan. Exhaustive comparative analyses of growing conditions abroad vs. here in Japan led to the importation of this little known red grape variety. Encouraging results have followed, with the wines from this grape producing powerful, deeply colored, highly structured wines for ageing.

A mature example would be perfect with a classic Japanese wild board hotpot dish. For those in a more western frame of mind we'd recommend a venison or beef stew.

VARIETY	Tannat 100 %
VINEYARD	Kaminoyama Yamagata
HARVEST DATE	16 th October 2016
Brix @the Harvest(average): 22°Brix	
BOTTLING	Bottled on: 12 nd January 2018 The number of bottles: 1,156 (750ml)
ANALYSIS DATA	Alcohol: 12.0 % Total acidity: 0.64 g/ 100 ml. Residual Sugar: 0.14 %

29/Oct/2018