

## 2017 PETIT MANSENG



Two defining characters of the Petit Manseng grape are high acidity and high sugar content, even if it is grown in a climate of high rainfall and warm temperatures. In its original home in Jurançon, France, the wines are often made in a sweet style to capitalize on these features.

In Ashikaga, due to higher amounts of rain and extremely hot summers, we can get moderately acidic grapes with intense flavors of honey and lemon curd, and a ripe mouthfeel reminiscent of fig jam.

Enjoy this wine with fondue, fried oysters, fried fish with a sprinkling of lemon, grilled chicken with mustard, fruit salad, spare ribs, or Blue cheese tart.

VARIETY	PETIT MANSENG 100 %
VINEYARD	Tajima, Ashikaga, Tochigi
HARVEST DATE	27 <sup>th</sup> September 2017 2 <sup>nd</sup> , 3 <sup>rd</sup> , 4 <sup>th</sup> , 5 <sup>th</sup> October 2017
Brix @the Harvest(average): 24°Brix	
BOTTLIING	Bottled on: 16 <sup>th</sup> May 2018 The number of bottles: 1,852 (750ml)
ANALYSIS DATA	Alcohol: 12.7 % Total acidity: 0.74 g/100 ml. Residual Sugar: 0.63 %

14/Jun/2019

COCO FARM & WINERY