

## 2018 Noumin Dry



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

VARIETY	Muller-Thurgau 36 %, Sauvignon Blanc 32 %, Bacchus 14 %, Chardonnay 12 %, Petit Manseng 3 %, Others 3 %
VINEYARD	Hokkaido 51 %, Nagano 43 %, Yamagata 5 %, Tochigi 1 %
HARVEST DATE	10 <sup>th</sup> , 15 <sup>th</sup> , 19 <sup>th</sup> October 2018 (Muller-Thurgau) 29 <sup>th</sup> August 6 <sup>th</sup> , 8 <sup>th</sup> September 2018 (Sauvignon Blanc) 3 <sup>th</sup> October 2018 (Bacchus) 8 <sup>th</sup> , 25 <sup>th</sup> September 2018 (Chardonnay) 3 <sup>rd</sup> September 2018 (Petit Manseng)
Brix @the Harvest (average)	20°Brix
BOTTLING	Bottled on: 26 <sup>th</sup> 27 <sup>th</sup> 28 <sup>th</sup> March 2019 The number of bottles: 12,677 (750ml) 10,871 (375ml)
ANALYSIS DATA	Alcohol: 12.2 % Total acidity: 0.44 g/ 100 ml. Residual Sugar: 0.84 %

1/Jul/2019

COCO FARM & WINERY