

# 2018 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 95 %, PETIT MANSENG 5 %
VINEYARD	Kaminoyama, Yamagata Takayama, Nagano Azumino, Nagano Omachi, Nagano
HARVEST DATE	13 <sup>th</sup> , 14 <sup>th</sup> , 20 <sup>th</sup> September 2018(Chardonnay) 3 <sup>rd</sup> , 6 <sup>th</sup> , 14 <sup>th</sup> October 2018(Chardonnay) 7 <sup>th</sup> November 2016 (Chardonnay) 6 <sup>th</sup> October 2018 (Petit Manseng)
Brix @the Harvest (average)	20°Brix
BOTTLING	Bottled on: 13 <sup>th</sup> June 2019 The number of bottles: 7,476 (750ml)
ANALYSIS DATA	Alcohol: 11.8 % Total acidity: 0.44 g/100 ml. Residual Sugar: 0.4 %

10/Oct/2019

COCO FARM & WINERY