

2017 Dai-Ichi gakusyo



Coco Farm's Dai Ichi Gakusyo is a true meeting of East and West. With this wine, the Japan-only hybrid grape variety Muscat Bailey A is treated with the respect it deserves: organically farmed on steep, low-yielding mountain sites, the grapes are vinified in a very (European) traditional style, fermented with wild yeasts, aged in small oak casks, and bottled without filtration.

The resulting wine allies the strongly floral characters of the grape with the earthy, complex elements of winemaking to produce a singular product. The wine's aromatic power, relative lightness on the palate and strong core of acidity make this wine natural with poultry dishes. We especially like it with tea-smoked duck dressed with a berry-based sauce.

VARIETY	Muscat Bailey A 100 %
VINEYARD	Tajima, Ashikaga, Tochigi Akami, Sano, Tochigi
HARVEST DATE	28 th , 30 th , 31 st October 2017
Brix @the Harvest	21°Brix (average)
BOTTLIING	Bottled on: 15 th May 2018 The number of bottles: 1,857 (750ml)
ANALYSIS DATA	Alcohol: 11.2 % Total acidity: 0.41 g/ 100 ml. Residual Sugar: 0.20 %

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