

2019 Noumin Dry



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

VARIETY	Muller-Thurgau 28 %, Chardonnay 27 %, Sauvignon Blanc 23 %, Bacchus 18 %, Kerner 4 %										
VINEYARD	Hokkaido 50%, Nagano 39%, Yamanashi 8%, Yamagata 3%										
HARVEST DATE	<table border="0"> <tr> <td>Muller-Thurgau</td> <td>4th, 9th, 15th, 18th October 2019</td> </tr> <tr> <td>Chardonnay</td> <td>13th, 14th September 2018 15th, 27th, 28th September 2019 2nd, 10th, 15th, 22nd October 2019</td> </tr> <tr> <td>Sauvignon Blanc</td> <td>7th, 13th September 2019 2nd October 2019</td> </tr> <tr> <td>Bacchus</td> <td>28th September 2019</td> </tr> <tr> <td>Kerner</td> <td>22nd October 2019</td> </tr> </table>	Muller-Thurgau	4 th , 9 th , 15 th , 18 th October 2019	Chardonnay	13 th , 14 th September 2018 15 th , 27 th , 28 th September 2019 2 nd , 10 th , 15 th , 22 nd October 2019	Sauvignon Blanc	7 th , 13 th September 2019 2 nd October 2019	Bacchus	28 th September 2019	Kerner	22 nd October 2019
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Brix @the Harvest	20.5°Brix (average)										
BOTTLING	Bottled on: 19 th 20 th 21 st February 2020 The number of bottles: 26,078 (750ml) 6,385 (375ml)										
ANALYSIS DATA	Alcohol: 12.5% Total acidity: 0.44 g/ 100 ml. Residual Sugar: 0.1%										

16/Mar/2020