

2019 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.

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| VARIETY | CHARDONNAY 91 %, PETIT MANSENG 8 %, Riesling Lion 1% | |
| VINEYARD | Kaminoyama, Yamagata Azumino, Nagano Omachi, Nagano Hokuto, Yamanashi Ashikaga, Tochigi | |
| HARVEST DATE | Chardonnay | 26 th ~28 th , 30 th September 2019 2 nd , 7 th , 9 th October 2019 14 th October 2018 |
| | Petit Manseng | 26 th , 30 th September 2019 6 th , 14 th October 2018 14 th October 2017 |
| | Riesling Lion | 9 th September 2019 |
| Brix @the Harvest | 20.5°Brix(average) | |
| BOTTLING | Bottled on: 24 th June 2020 The number of bottles: 10,072 (750ml) | |
| ANALYSIS DATA | Alcohol: 12.0 % Total acidity: 0.5 g/100 ml. Residual Sugar: 0.06 % | |

3/Aug/2020