

## 2018 KOSHU FERMENTED ON SKINS



Koshu F.O.S. is a powerful, idiosyncratic wine made from Japan's own Koshu grape variety. Fermented on skins like a red wine (hence "FOS"), this white wine isn't really white at all. It displays a copper robe, an opening 'comment' to be followed by baked apple, spicy aromas of cinnamon, fig, and walnut. In the mouth this wine is robust, with plenty of fruit and spice, and soft tannin.

As an accompaniment to food this wine is most at home with similarly robust dishes, from chicken stew to tripe; it is also exceptional with strongly-flavored cheeses.

VARIETY	KOSHU 100%
VINEYARD	Katsunuma, Yamanashi Yamanashi, Yamanashi Enzan, Yamanashi
HARVEST DATE	24 <sup>th</sup> 28 <sup>th</sup> 29 <sup>th</sup> September 2018 23 <sup>rd</sup> October 2018
Brix@the Harvest	17.5°Brix(average)
BOTTLING	Bottled on: 26 <sup>th</sup> December 2019 The number of bottles: 4,798 (750ml)
ANALYSIS DATA	Alcohol: 12.2 % Total acidity: 0.49 g/100 ml. Residual Sugar: 0.2 %

1/Sep/2020