

2020 Noumin Dry



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

VARIETY	Kerner 42 %, Muller-Thurgau 25 %, Chardonnay 14 %, Sauvignon Blanc 9 %, Bacchus 7 %, Silvaner 3%	
VINEYARD	Hokkaido 83%, Yamagata 10%, Nagano 7%	
HARVEST DATE	Kerner	13 th , 16 th , 20 th , 24 th , 27 th , 31 st October, 3 rd , 7 th , 10 th , 15 th , November 2020
	Muller-Thurgau	26 th September, 1 st , 7 th , 13 th , 21 st , 27 th , 31 st October, 3 rd , 23 rd November 2020
	Chardonnay	1 st , 15 th , 21 st , 25 th , 27 th , 29 th September 2020
	Sauvignon Blanc	9 th , 25 th September, 27 th , 31 st October, 15 th November 2020
	Bacchus	26 th September, 1 st October 2020
	Silvaner	23 rd November 2020
Brix @the Harvest	19.2°Brix (average)	
BOTTLING	Bottled on: 1 st ~5 th 8 th ~10 th March 2021	
	The number of bottles: 70,914 (750ml) 17,429 (375ml)	
ANALYSIS DATA	Alcohol: 12.1% Total acidity: 5g/ L. Residual Sugar: 1.5g/L.	

12/Mar/2021