COCO TOARU series 2019 Zweigelt Qvevri

  Wine is an intriguing mix of very old and very new. The winemaker's art as practiced today is a very direct, recognizable descendant of the way people made wine 6,000 years ago. The basic processes are unchanged. At the same time, much new technology is employed especially in newer wine regions. The COCO TOARU series Zweigelt Qvevri represents an intriguing blend of the very old and the very new in winemaking. We've sourced Zweigeltrebe grapes from the very new region of Yoichi, a place that has been growing wine grapes for less than 50 years. But we've fermented and aged the wine in a very old-fashioned manner, using unglazed pottery vessels made in Georgia, the birthplace of wine production.

  These vessels, made by a septuagenarian who has spent his whole life making clay wine tanks, have been used in Georgia's wine producing regions for several thousand years, They provide a unique environment for the fermentation and elevage of wine, with stable, steady fermentations and slow, gentle ageing. The result is a very special dry red wine.

  We hope you enjoy this unique blend of old and new. A votre sante!

VARIETY	Zweigelt 100%
VINEYARD	Konishi vineyard, Nobori district, Yoichi, Hokkaido
HARVEST DATE	24th~27th October 2019 Sugar at Harvest (average): 22.2ºBrix
BOTTLIING	Bottled on: 17th July 2021 The number of bottles: 1,184 (750ml)
ANALYSIS DATA	Alcohol: 12.8% Total acidity: 6.5 g/L. Residual Sugar: 1.2g/L.
TASTING NOTE	Sight: Deep purple. Clear. Smell: Complex. Mint, menthol, slight rubber (all from qvevri), plum, blackberry, leather, black pepper. Taste: Mouth is surprisingly delicate, fine-grained. Flavors of fresh blackberry and menthol. Nice length. Finishes with acidity, some tannin, and a strong minerality.

COCO TOARU series is our joint venture with 10R Winery (Iwamizawa, Hokkaido) to produce individualistic wines of quality from Hokkaido-grown grapes using traditional, non-manipulative winegrowing techniques.

12/Sep/2022