

## 2018 Yama no Tannat



Yama no Tannat is the kind of wine you rarely find elsewhere in Japan. Exhaustive comparative analyses of growing conditions abroad vs. here in Japan led to the importation of this little known red grape variety. Encouraging results have followed, with the wines from this grape producing deeply colored, highly structured wines for aging.

A mature example would be perfect with a classic Japanese wild boar hotpot dish. For those in a more western frame of mind we'd recommend a venison or beef stew.

VARIETY	Tannat 100 %
VINEYARD	Kaminoyama Yamagata Takayama Nagano
HARVEST DATE	4 <sup>th</sup> 5 <sup>th</sup> 20 <sup>th</sup> October 2018
Brix @the Harvest	20.8°Brix(average)
BOTTLING	Bottled on: 26 <sup>th</sup> December 2019 The number of bottles: 1,468 (750ml)
ANALYSIS DATA	Alcohol: 11.7 %    Total acidity: 5.97 g/L. Residual Sugar: 2 g/L.

18/May/2021