

## 2020 Tannat Rose



Tannat is a black grape native to southwestern France. It is so astringent that it is said to be derived from the word "tannin," and is used originally to make deep-colored, full-bodied red wines. We came across the Tannat grape on our journey to find a grape that could get prominent color intensity and tannins in Japanese climate. Why Rosé wine with such a grape? In fact, Tannat has not only astringency and intense color, but also a comfortable, firm and solid acidity and body. Especially Tannat that is grown by Mr.Sato in Takayamamura has minerals from the terroir. We first tried making a red wine. Then we made a white wine, Blanc de Tannat in order to take advantage of mineral attractiveness. As a result, we could feel the charm of both red and white wines from this grape. Then, from 2017, we started growing "Tannat Rosé" making good use of the astringency and mineral charm of Japanese Tannat. Red, white, and rosé, through these three autumn try , we feel we got one answer of Japanese Tannat wine.

In our winery, after MC (maceration carbonic) to transfer the color and components of the Tannat skins to the wine and fermented with wild yeast and wild lactobacillus. Enjoy this charming rosé wine with smoothly astringency, rich acidity and body, and a red fruit aroma.

VARIETY	Tannat 100%
VINEYARD	Takayama, Nagano Kaminoyama, Yamagata
HARVEST DATE	10 <sup>th</sup> , 12 <sup>th</sup> October 2020
Brix @the Harvest	22.3°Brix(average)
BOTTLIING	Bottled on: 7 <sup>th</sup> April 2021 The number of bottles: 2,403 (750ml)
ANALYSIS DATA	Alcohol: 12.4 % Total acidity: 4.9g/L. Residual Sugar: 1.5g/L.

08/Mar/2023