Château Mercian Koshu sur lie, Yamanashi 2023

SME0012023

Château Mercian

— Yamanashi, Japan

This spends time on lees to bring out some palate weight. This is very bright, high in acid and with gently aromatic with a slightly lactic note. Think Muscadet played on the black keys.

Vintage

IWC

Tim Atkin Points

Production

This wine is made from Koshu, Japan's indigenous wine grape which can be traced back to 1186 when it was discovered growing wild at Katsunama in Yamanashi prefecture. Koshu grapes are grown in Yamanashi Prefecture and harvest took place from early September to early October. Fermentation in a stainless steel tank at 18 to 20 degrees for about 14 days, The wine was aged for about 8 months in a stainless steel tank.

Tasting note

Pale yellow color. Refreshing aromas of citrus fruits such as lemon, lime, sudachi and pear. Present acidity is accented by pleasant astringency extracted from the skin of Koshu grapes.

Food Match

Green salad, various sashimi or seafood dishes with toasty flavours such as fish pie,, roasted Spanish mackerel seasoned with Saikyo miso, sautéed cuttlefish, seafood Paella.

ABV:
11.50%

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Category:
Natural/Sustainable

Appellation:
Yamanashi

Winemaker:
Mitsuhiro Anzo

Grape Varieties:
Koshu 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
4973480306114