Château Mercian Muscat Bailey A, Yamanashi 2021

SME2052021

2019 Vintage

Château Mercian

— Yamanashi, Japan

Decanter World Wine Awards Silver 2023

Muscat Bailey A" is a Japan's indigenous grape variety born by crossing Bailey and Muscat Hamburg. It has been widely grown in Yamanashi Prefecture since its creation in 1920.

Production

Muscat Bailey A is thick-skinned and late budding and grown on overhead trellis. The grapes are harvested by hand and fermented in stainless steel tanks for about 14 days. The wine is then split in to two portions, half is aged in tank and half in oak barrels for 17 months.

Tasting note

The wine is a brilliant ruby colour. Fresh aromas of red fruits such as raspberries and strawberries, sweet aromas reminiscent of cotton candy, and notes of vanilla derived from barrel fermentation are blended together. The wine is well-balanced with a vibrant acidity and soft tannins.

Food Match

Yakitori chicken skewers, grilled pork or pasta in a light tomato sauce.

ABV:
11.50%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Winemaker:
Mitsuhiro Anzo

Grape Varieties:
Muscat Bailey A 100%

Suitable for:
No

Bottle Barcode:
4973480329892