

2014 Kita no NOVO rose



Kita-no-Novo rose is a classically styled rose sparkling wine, close to its Champenoise roots, made with careful attention to detail and in accordance with techniques developed by the Champenoise winemakers of northern France.

The grapes involved are Pinot Noir, Chardonnay and Pinot Meunier from the vineyards of the Kimura family, located in Yoichi, Hokkaido. The grapes, fermented “a la mode champenoise”, produce a crisp, gently aromatic sparkling wine showcasing apple, raspberry, brioche, and honey. Original identity of Kita-no-Novo rose was based on many blending trials between rose wine and Cuvée.

Try this with salmon with cream cheese, prosciutto with melon, or scattered Sushi.

VARIETY	Pinot Noir 65 %, Chardonnay 33 %, Pinot Meunier 2 %
VINEYARD	Kimura vineyard, Nobori, Yoichi, Hokkaido
HARVEST DATE	October 2014 October 2017, 2018 (dosage of Pinot Noir-red wine)
AGING	Over 50 months in the bottle with yeast
BOTTLING	Tirage on: 21 st May 2015 Disgorgement on : September 2019
ANALYSIS DATA	Alcohol: 12.3 % Total acidity: 6.1 g/L Residual Sugar: 1.2 %

10/Oct/2019