

## 2015 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 grapefruit, strawberry, brioche, and nuts. Original identity of Kita-no-Novo rose was based on many blending trials between red wine and Cuvée.

Try this with carpaccio of smoked salmon, borsch, arancino, scallop croquette.

VARIETY	Pinot Noir 76 %, Chardonnay 20 %, Pinot Meunier 4 %
VINEYARD	Kimura vineyard, Nobori, Yoichi, Hokkaido
HARVEST DATE	28 <sup>th</sup> , 29 <sup>th</sup> , 30 <sup>th</sup> September 1 <sup>st</sup> , 4 <sup>th</sup> , 5 <sup>th</sup> , 7 <sup>th</sup> , 12 <sup>th</sup> , 28 <sup>th</sup> , 29 <sup>th</sup> , 30 <sup>th</sup> , 31 <sup>st</sup> October 2015 2020 (dosage of Pinot Noir-red wine)
AGING	Over 52 months in the bottle with yeast
BOTTLING	Tirage on: 11 <sup>th</sup> August 2016 Disgorgement on : 15 <sup>th</sup> February 2021
ANALYSIS DATA	Alcohol: 11.7 % Total acidity: 8.1 g/L Residual Sugar: 3 g/L

23/Feb/2021

COCO FARM & WINERY