

## 2020 Ruby No Awa



Ruby No Awa is a light, fruity, spicy red sparkling wine. The sparkle is from a secondary fermentation in bottle using wild yeasts. The wine is bottled young and riddled off its lees after a few months of storage. The grape involved is the Shokoshi grape, developed by the renowned Sawanobori family of Japanese grape breeders. The pretty, refreshing character of this wine makes it a natural for peach caprese, and good friends.

VARIETY	SHOKOSHI 100%
VINEYARD	Kaminoyama city, Yamagata prefecture Akami region in Sano city, Tochigi prefecture
HARVEST DATE	12 <sup>th</sup> , 24 <sup>th</sup> August; 1 <sup>st</sup> September 2020
Sugar at Harvest (average): 21.3°Brix	
BOTTLING	Tirage on: 21 <sup>st</sup> September 2020 Disgorgement on: 1 <sup>st</sup> , 2 <sup>nd</sup> April 2021 The number of bottles produced: 2,045
ANALYSIS DATA	Alcohol: 12.5% Total acidity: 5.8 g/L. Residual Sugar: 1.7g/L.

10/Apr/2021