

2018 NOVO DEMI SEC



As with our Novo Brut, the Novo Demi Sec is a traditionally made bottle of Riesling Lion-based sparkling wine, light, crisp, and refreshing. It has a higher dosage than the Brut, and that gentle sweetness makes it ideal to be paired with ham, cheeses, fresh fruit, etc. It also holds pride of place as the staff favorite for Sunday brunch. Our 1996 Novo Demi-Sec sparkling wine was served at the final State Dinner of the Okinawa G8 Summit in 2000. This event brought much attention to our wine and our winery.

We were honored to be included in this historic event, the first time a domestic Japanese wine was served at an official State Dinner.

With each day, each harvest we try to live up to the trust placed in us, working hard to produce the highest quality wines.

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| VARIETY | Riesling Lion 99 % Petit Manseng 1% |
| VINEYARD | Tajima Ashikaga Tochigi |
| HARVEST DATE | 22 nd , 27 th August 2018 25 th September 2017 |
| Brix @the Harvest | 18.8°Brix(average) |
| BOTTLING | Tirage on: 4 th June 2019 Degorgement: 16 th March 2022 The number of bottles : 660 (750ml) |
| ANALYSIS DATA | Alcohol: 12.0 % Total acidity: 3.9 g/ L. Residual Sugar: 15.8 g/L. |

14/Jun/2022