

2021 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, Yamagata Akami, Sano, Tochigi
HARVEST DATE	10 th , 24 th , 28 th August 2021 12 th , 24 th August, 1 st September 2020 28 th August 2019
Sugar at Harvest (average): 20.0°Brix	
BOTTLING	Tirage on: 15 th September 2021 Disgorgement on: 26 th May 2022 The number of bottles produced: 760
ANALYSIS DATA	Alcohol: 12.1% Total acidity: 5.4 g/L. Residual Sugar: 0.7g/L.

24/Jun/2022