

Pétillant Rosé

Sparkling Rosé Wine - - - - - 10% ABV Vintage 2021

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| GRAPE | Kyoho/Shine Muscat/Pione/Nagano Purple/Aki Queen |
| REGION | Nagano |

WINEMAKERS: *Yutaka and Michiru Nakajima*

ABOUT THE WINE:

BOTTLES PRODUCED: N/A

— Domaine Nakajima’s Pétillant Naturel Rosé 2024 is a semi-sparkling wine made from a blend of Kyoho, Shine Muscat, Nagano Purple, Pione, and Aki Queen grapes grown in Nagano Prefecture, Japan. It is a cuvée that they have produced continuously since their opening. Nagano is a popular region for growing Kyoho, for consumption and now for wine as well, and when they first began with this cuvée, they did so with grapes they farmed themselves. As their focus has shifted more to vinifera varieties, they have begun to source the grapes from a neighboring farmer. But this cuvée is still a representation of Japanese native varieties grown in the area around Tomi.

As with the Pétillant Blanc, this vintage saw high volumes of rain, making it as difficult as any since 2016. They began by drying the grapes in the shade to decrease water levels and concentrate the flavor. They then crushed the grapes using their homemade and hand-operated grape crusher (they don’t own an electric one) and then slowly pressed the grapes with a manual press. Fermentation took about ten days, and the grapes were pressed off and combined with fresh juice, before immediate bottling.

Produced with wild yeast fermentation and no added sulfites, it is unfiltered, giving it a natural, cloudy appearance. This dry, light-bodied pét-nat offers a pale copper color with aromas and flavors of pink grapefruit and umeboshi, balanced by crisp bubbles and refreshing acidity. For optimal enjoyment, chill the bottle thoroughly and pour carefully to leave the lees settled, revealing the wine’s full depth and umami character. It’s a lively, naturally crafted sparkling wine with a dichotomy between fruit and savory characteristics, showcasing both early strawberries as well as umeboshi and licorice on the palate. The label shows the results of all the rain they experienced that vintage, the mushrooms that bloomed as a result, the dripping and sodden puddles, and the colorful rainbow that came after the storm had passed.



PRODUCER

Domaine Nakajima
Tomi, Nagano Prefecture

