

Verde

Red Wine - - - - - 11% ABV Vintage 2021

GRAPE	Cabernet Sauvignon/Hokujun
REGION	Kaminoyama, Yamagata

WINEMAKERS: *Hiroataka Meguro*

ABOUT THE WINE:

BOTTLES PRODUCED: 1,548

— “Verde” showcases the winery’s distinct interpretation of a Bordeaux-style blend. Made primarily from Cabernet Sauvignon (around 90%), with a smaller portion of Hokujun, the grapes come from organically farmed vineyards tended by trusted local growers. Fermented with native yeasts and made without added sulfites or filtration, Verde is a transparent expression of its terroir and a testament to minimal intervention winemaking. Both the Hokujun and Cabernet were destemmed, before fermenting separately in resin-lined tanks. The Cabernet remained on the skins for 35 days before pressing off into old oak barrels, the Hokujun for 30 days then was pressed into stainless steel, where they stayed for around nine months.

The wine pours a pale garnet and offers a dry, medium-bodied profile with gentle tannins and a soft oak influence. Aromatically and on the palate, it balances raspberry-like fruit, savory notes, and earthy complexity—flavors reminiscent of forest floor and dried herbs, with a hint of reduction. With an alcohol level around 11%, it drinks smoothly at cellar or room temperature and was produced in limited quantities. Verde carries a warm, generous character—broad-hearted, gentle, and reflective of the people behind it. Ideal pairings include ramen, grilled meats, or aged cheeses, it is a low intervention wine for the classical palate.



PRODUCER

Fattoria AL FIORE

Kawasaki-machi, Miyagi Prefecture

GROWING REGION

