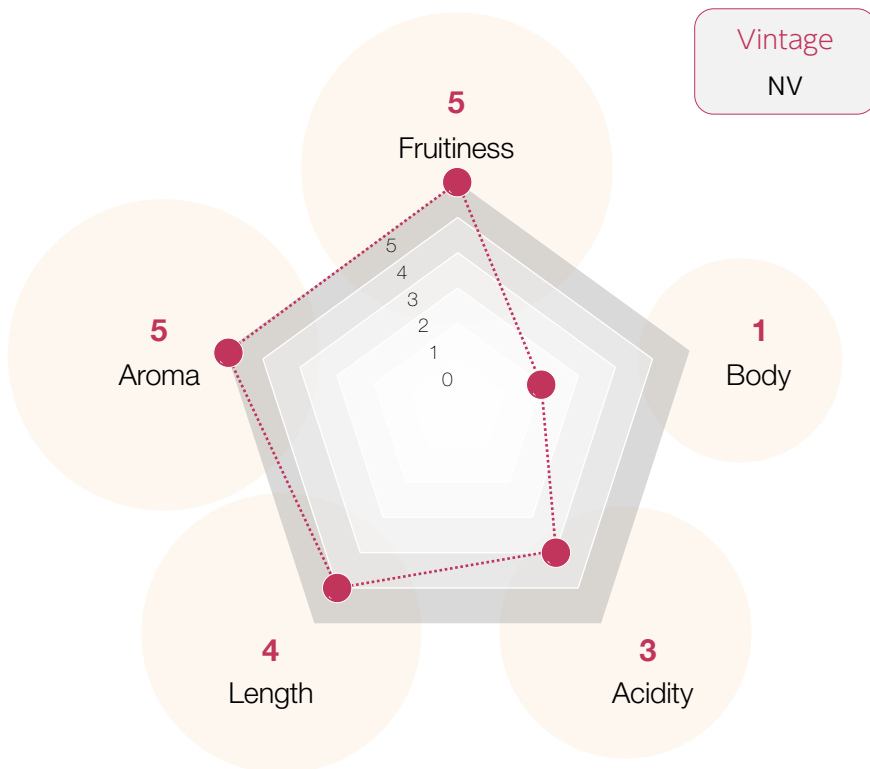


## Organic Niagara Sparkling



### Aroma/Flavour/Taste

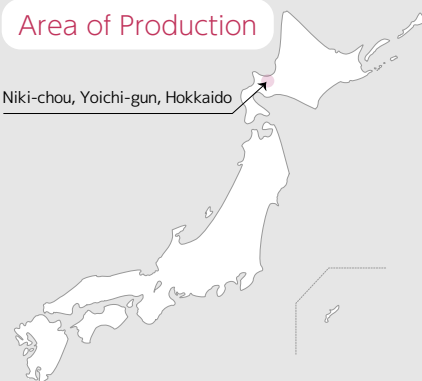
Perfume aroma, a very up-front nose with green pear, star fruit, kiwi, passion fruit & grapy aroma. It has lovely acidity, dryness, fine bubble & rich in fruitness on palate. Low alcohol content & long finish with a slightly bitterness after taste.

### Grape Variety

Organic Niagara 100%

### Area of Production

Niki-chou, Yoichi-gun, Hokkaido



### Suggested Foods for Pairing

Ceviche  
Fruit Salad

### Recommended Serving Temperature



### About the Vintner and Wine

- Ichiro Ueda, CEO, used to be an IT engineer. He and his wife started an organic farm in Hokkaido with the dream “to produce fruits and vegetables that are good for the body.”
- In 2009, Natural Farm Group Co., Ltd started winemaking at Very Berry Farm & Winery Niki.
- In 2011, it became the first winery in Japan to obtain organic wine certification.
- One of its wines was adopted for domestic ANA in-flight wine sales for three consecutive years.
- Its fields are located in Yoichi and Niki, Hokkaido, on the Sea of Japan in relatively warm Hokkaido.
- The climate is conducive to growing fruit and the area produces the most fruit in Hokkaido.
- Some Pinot Noir is grown in the mountains on a small hill, where the wind blows from both the mountains and the sea. This environment is particularly favorable for viticulture.
- To facilitate organic farming, sensors were installed in each field to monitor temperature, humidity, and solar radiation.
- In 2020, a second winery, Domaine Ichi, was started to produce natural wine.



CEO of  
Natural Farm Group Co., Ltd  
Ichiro Ueda