

ROMI

selects

DECIDERET

GEWÜRZTRAMINER

High school friends Cornelius, Martin and Jakob make cider with the ethos and vision of natural wine, using some of the best sustainably farmed fruit Denmark has to offer with as little intervention as possible. The three broke into the nearly untapped market after seeing the yearly waste of perfect apples (over 5,000 tons!) in a country where there is so much potential for innovation yet where so little attention was paid to the seemingly endless possibilities around cider and fruit wine production. Their operation grew from gathering apples at nearby parks and in friends' backyards to a full cidery in Nordhavn where they now produce a wide array of ciders and fruit pet nats from multiple orchards.

VINTAGE: 2021

REGION: Copenhagen, Denmark

STYLE: Brut

APPLES: Rød Aroma, Pirouette

GRAPES: Gewürztraminer

MACERATION: Direct press for Rød Aroma and Gewürztraminer, 12 days for Pirouette. Additional 30 day maceration of cider with pressed grape skins

AGING: 6 weeks in neutral flex tank

FILTRATION: Unfiltered

ADDED SO2: None

DISGORGMENT: No

FARMING: Organic

RESIDUAL SUGAR: 9g/l added from freshly pressed Pirouette juice

ALCOHOL CONTENT: 7.5%

