

# ROMI

## selects

### CELLER 9+

# MÈDOL SELECCIÓ

About 4km, as the crow flies, from the Mediterranean Sea, in the village of Nou de Gaià, Celler 9+ was established in 2010 on 22 hectares. With 9 hectare under vine, along with olive and carob trees amongst other species, Celler 9+ has always been dedicated to organic practices and indigenous varietals. Their wines are made without the use of any added sulfites.

**VINTAGE: 2018**

**REGION: Catalonia, Spain**

**SUBREGION: Tarragona**

**GRAPES: Cartoixà (red Xarel·lo)**

**YEAST: Native**

**MACERATION: 20 days on the skins**

**FERMENTATION VESSEL: Stainless steel**

**AGED: 9 months on lees**

**CLARIFICATION/FILTRATION: Unfiltered/  
Unfined**

**FARMING: Biodynamic**

**ALCOHOL CONTENT: 12.5%**

**ADDED SO2: None**

**SOIL: Sandy loam**

**VOLUME: 750mL**

