

# ROMI

## selects

### DECIDERET

## ARE YOU CERISE?

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:** 2020 & 2021

**REGION:** Copenhagen, Denmark

**FRUIT:** 87% Mixed apples, 13% cherries

**MACERATION:** (After pressing) cherries for 3 days, then added with apple wine for 18 days

**FERMENTATION:** Spontaneous in neutral flex tank

**AGING:** 10 months in flex tank

**CLARIFICATION/FILTRATION:** Unfiltered

**ADDED SO2:** 10 ppm at bottling

**RESIDUAL SUGAR:** 11.5g/l organic sugar added at second fermentation

**DISGORGMENT:** No

**FARMING:** Apples - organic, cherries non-organic

**ALCOHOL CONTENT:** 7%

