

ROMI

selects

DECIDERET FADBELAGTIG

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: 2019 + 2020

REGION: Copenhagen, Denmark

STYLE: Bourbon barrel-aged cider

APPLES: 36% Rød Aroma, 36% Rød Topaz
27% Ahrista, 1% Holsteiner Cox

MACERATION: Ahrista, Rød Topaz,
Holsteiner Cox: 24 hours, Rød Aroma:
direct press

FERMENTATION: Spontaneous in neutral
flex tank

AGING: 1 year in sherry + bourbon cask

CLARIFICATION/FILTRATION: Unfiltered

ADDED SO2: None

DISGORGMENT: Yes

FARMING: Organic

ALCOHOL CONTENT: 6.5%

VOLUME: 750mL

