

ROMI

selects

DECIDERET HIP-HOP

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: Hopped cider

APPLES: Mixed garden apples

HOPS: Mosaic, Simcoe, Mandarin
Bavaria

MACERATION: Direct press

FERMENTATION: Spontaneous in neutral
flex tank

AGING: 4 months in flex

FILTRATION: Unfiltered

ADDED SO2: None

DISGORGMENT: Yes

FARMING: Organic

RESIDUAL SUGAR: 18g/l organic sugar
added at second fermentation

ALCOHOL CONTENT: 7%

