

ROMI

selects

DECIDERET PLUMBASTISK

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: 88% Mixed apples, 12% Opal plums

MACERATION: (After pressing) 24 days

FERMENTATION: Spontaneous in neutral flex tank

AGING: 10 months in flex tank

CLARIFICATION/FILTRATION: Unfiltered

ADDED SO₂: 10 ppm at bottling

RESIDUAL SUGAR: 9g/l organic sugar added at second fermentation

DISGORGMENT: No

FARMING: Organic

ALCOHOL CONTENT: 7%

VOLUME: 750mL

