

# Ròmia



<b>Vintage</b>	2018
<b>Production</b>	8.460 bottles
<b>Variety</b>	Carinyena, Garnatxa, Mandó, Sumoll and Picapoll red
<b>Vinification</b>	Fermentation for 15 days with the farm's own yeast 30-day maceration with the skins
<b>Aging</b>	10 months in French oak barrels and clay amphora from the property. 12 months rest in bottle
<b>Tasting notes</b>	Bright color, dark ruby with a high hue. In clean nose we find a fusion of aging flavours and the freshness of our varieties. In his mouth at first it's intense and powerful with an acidity that will turn into a great wine over the years.
<b>Climatology 2018</b>	Winter was quite hard and wet. This made increase the water store of the soils and plants as well. Spring was unusually cold and moisty too which obligue us to work hard to keep the vineyards away from fungus diseases. Summer, again, was uncommon warm and dry. In this ocasion ripening became quite and well-balanced. To summarize, a really hard year but for us a great vintage. .

## Laboratory test

Alcoholic at bottling	13,6 % vol.
Total acid at bottling	5,10 g/l
Volatile acid ad bottling	0,48 g/l
Residual sugar	0,2 g/l
Ph	3,61
Total sulphur	51 mg/l

## Viticulture

<b>Plot's name</b>	La Masia, Baltasar, Trias, Xicots, Baltasar baix
<b>Clones</b>	SO4, Ritche-110
<b>Planting pattern</b>	2,8m x 1,2m
<b>Vineyard age</b>	Average 18 years
<b>Soil Type</b>	Clay loam soils with low organic content
<b>Conduction system</b>	Doble Royat and Royat Simple
<b>Situation</b>	Manresa
<b>Altitude</b>	240-320 metres
<b>Orientation</b>	South-east
<b>Treatments</b>	According with organic viticulture
<b>Cork</b>	Recicled cork
<b>Vegan</b>	Vegan friendly
<b>Average production</b>	4.300 kg/ha

