

COMA D'EN ROMEU by Josep Fusteret 2011

VARIETIES: 100% Old Carignan **AGE:** Planted in 1910. **ORIENTATION:** South **ALTITUDE:** 450 m

LOCATION: La Coma d'en Romeu. Open plot, exposed to the sun all day. **FLOOR:** Slate.

VINIFICATION: Grapes are hand-harvested in 12 kg boxes. The Carignan is destemmed and gently crushed. The fermentation temperature is maintained between 28–30 °C with two pigeages (punch-downs) per day. Fermentation and maceration lasted between 20–25 days. Only the free-run wine is used for this wine; press wines are separated.

AGEING: 100% in new French oak barrels. Ageing lasts about 18 months. It is then bottled and kept in the winery for another 13 years.

BOTTLED: June 2013 (150 bottles of 75 cl).

