



ROMAN

Garnacha Cepas Viejas

GRAPE VARIETY: 100% GRENACHE from old vines

DENOMINACIÓN DE ORIGEN: DO Campo de Borja, wines from Spain.
The Empire of Garnacha

VINEYARDS:

Grapes taken from the family's oldest vines. (60-70 year old vines).
Salmerina plot: 1.5 hectares; Carrizal Plot: 0.5 hectares; Las Hoyas plot: 1 hectare.
Illustrious vines, in traditional bush vine (goblet) system. Located in the village of Tabuena at 700 metres above sea level. Vineyard slope; 20%.

WINEMAKING PROCESS:

Cold maceration for 4 days and alcoholic fermentation at controlled temperatures of 26°C. Malolactic fermentation in barrel. Aged 18 months in new French oak barrels and a further 12 months aging in bottle.

TERROIRS:

Terraces of iron-rich clay with medium-high stoniness, giving very good water drainage and enabling top quality grape production.

CLIMATE:

Continental with influences from the Atlantic in winter and the Mediterranean in summer. Warm days, cool nights and low rainfall. The "Cierzo" wind from the north-west has a powerful effect in producing strong, healthy grapes. Climate is quite unique and different from other winegrowing areas.

YIELD:

Low yield due to the natural properties of the vines. Less than one kilogram per vine plant. This low yield, combined with the quality of the grapes, gives the wine its structural and aromatic complexity.

CULTIVATION:

Cultivated in strict accordance with ecological principles to protect the environment and plant and animal life.

HARVESTING:

Grapes handpicked at dawn using 15kg crates.
Date harvested: September- October

BOTTLES PRODUCED: 2,083

WINE ANALYSIS: Alcohol by volume:14%

TASTING NOTES:

Román Cepas Viejas is an elegant, modern wine. It expresses all the abundance of its terroño, the potency of superb Garnacha grapes and the very personality of Hector Román, who has crafted it with the greatest care and dedication. Unique, intense, complex, and exhilarating, it delivers a cascade of exciting sensations on both the nose and the palate. Silky feel with a long, harmonious aftertaste. May contain some natural sediments as filtration is kept to a minimum in order to preserve all of its original characteristics.

SERVING TEMPERATURE: 16-18 °C / 60.80-64.40 °F

REWARDS:



www.BodegasRomán.es

Ctra. Gallur- Agreda nº 1 • 50546 Bulbueña Zaragoza Tel. 976 852 936 Mv. 675 087 508 • info@bodegasroman.es