



Coma d'en Romeu 2021

Aged 18 months in used French Allier barrels of 225 lt.



ARDÈVOL

45% Merlot
25% Syrah
20% Garnatxa negra
10% Cabernet Sauvignon

Destemming of the grapes. Alcoholic fermentation in stainless steel at a controlled temperature between 26-28 °C, maceration with skins for 14 days.

Alcohol : 15% vol.

3.200 x 750ml.

