

## La Coma d'en Romeu 2021 Familia Nin i Ortiz - 75 cl.

Coma d'En Romeu is a single vineyard wine coming from a classified cru in Porrera. The 1,5 hectare vine is located at 350 metres above sea level. Its old Grenaches are 75 years old.



### Vinification

The whole bunches of grapes, only partially de-stemmed, are fermented with natural yeasts for 4 weeks in a large vat. The wines then ripen for 17 months in 600 and 1,300 litre French oak barrels.



### Storage potential

Drink as from: 2025  
best moment: 2029-2032  
Until: 2038



### To serve

Between 16 and 18°C in a large Burgundy-style glass.



### Trial analysis

The deep colour of a young wine. The nose is both very complex and seductive. The high class of this wine is obvious from the first sip, even at this early stage. The southern orientation of the vine explains the fruitiness of the wine (red fruit, mainly); but it also offers floral notes and the minerality coming from its schist soils. A well balanced wine, complex and very long in the finish.



### Wine style:

Mediterranean, powerful and mineral



### Assembly

Garnatxa (100%)



### Region:

Catalunya



### Appellation:

D.O.Q. Priorat



### Wine estate:

Familia Nin i Ortiz



Biodynamic

### Description domain

One of the smallest estates in Priorat. Ester Nin is the oenologist of Clos Erasmus. She founded her own estate with husband Carles. They make very elegant and pure Priorat wines, with a minimum of sulphur.