



**FABIO COULLET**  
BODEGA

# *Romé-Conte*

100% ROMÉ - AUTOCHTHONOUS VARIETY FROM MÁLAGA

## VINEYARD

A faithful representation of the ancient vineyards from Málaga. Single Rainfed plot in Sierra Tejeda in the town of Salares, in a landscape of extremely steep relief furrowed by numerous ravines and with peaks that reach 2,000 meters above sea level, where its unique soils in the Axarquía, made up of granite interspersed with schists, give to the wine a lot of minerality.

- Location: Axarquía
- Elevation: 850 masl
- Dimension: 0.85ha
- Plant density: 1500 plants/ha
- Yields: 800kg per ha
- Age: 125 years
- Clonal Selection: Traditional
- Pruning: globet-pruned
- Irrigation: Rainfed
- Soils: Granite

## VINTAGE CHARACTERISTICS

Vintage with a cool and rainy spring, and an extremely dry and hot summer, which limited production. The grapes reached the harvest in a perfect state of health and a beautiful aromatic concentration.

## HARVEST

The grapes are harvested in mid-September, with a perfect balance of sugars, acidity and Ph. Grapes with high aromatic potential. aromatic potential.

- Vintage point: 13 %.
- Density: 1099
- Health status: perfect, no botrytis or dehydration.
- Date: September 18th.





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## WINEMAKING

Minimal intervention, the grapes are destemmed and whole berry vatted in stainless steel tanks to macerate with their skins for 9 days at a controlled temperature. After fermentation, they are pressed and transferred to French oak barrels where they undergo malolactic fermentation and are refined for 13 months, without cold treatments or microfiltration.

- Pressing: Destemmed grapes.
- Press: Pneumatic
- Yeasts: Indigenous yeasts from the vineyard
- Tanks: Stainless steel
- Primary fermentation: 9 days
- Lees contact: No batonnage
- Blend: 100 % Romé. We carry out a light paper filtration before bottling

## BOTTLING

Bottled after a year in French oak barrels.

## TECHNICAL DATA

- ABV (alcohol por volumen): 13,2% Azúcar residual: 0,53 gr/L
- TA (total acidez): 6,11/L
- pH: 3,32
- SO2 Tot.: 20 mgr/L
- Cierre: Corcho Natural

## TASTING NOTES

Wine with a very low robe due to the low concentration of anthocyanins in the skin of this red variety. Delicate notes of wild strawberry with mineral background that evokes the slate of the soil from which it comes. A vintage with delicacy, freshness and amplitude.

## FOOD PAIRING

Freshness on the palate, good acidity and tannins, rounded by the oak.  
"Shall we talk about a bottle of wine?"

