

WHINYARD  
ROCKS



**NAME** Col Rondo

**LOCATION** Whinyard Rocks, New Radnor, Powys, Wales

**INFO** Whinyard Rocks is a small-scale low-intervention vineyard of 5600 vines across 3 acres

**VINTAGE** 2023

**ALCOHOL** 10% VOL

**GRAPES** 100% Rondo

**REGION** Radnorshire, Mid Wales

**TECHNICAL**

Free SO<sub>2</sub>: <2 mg/l

Total SO<sub>2</sub>: <5 mg/l

Acidity: 6.8 g/l

Residual sugar: <1.0 g/l

Bottles produced: 277

Lot number: L-2023-2

**CLOSURE**

Crown cap

**TASTING NOTE**

Sparkling red wine, naturally deep purple in colour. Stacked with the aromas of a crumpled bramble bush after a barn dance. Refreshingly crisp with freshly picked blackberries on the nose and palate.

**SERVE**

Lightly chilled at 13°C. Enjoy as an aperitif. Drink now to two years.

**WINEMAKING**

Rondo was handpicked in early October then crushed and destemmed. Soaked on skins for 5 days, one punch down. Fermented in a stainless steel tank on the lees, bottled by hand by gravity in the spring. Made in the Col Fondo Italian ancestral method of re-fermentation in the bottle without disgorgement. Regenerative approach in the vineyard and organic winemaking.

Wild ferment with indigenous yeast

No added sulphur

No filtration

No fining

Suitable for vegans

➔ [whinyardrocks.com](http://whinyardrocks.com)

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