



Celler del Roure, Safrà, DO Valencia, Spain, 2021

Producer Profile

The beauty of the landscape is matched only by the warmth and generosity with which you're met by Pablo and his team ...

Tucked behind the Serra Grossa, at the top of the Alforins-Alcusses valley, is the rural idyl of Celler del Roure, an estate developed by Pablo Calatuyud and his father to shine a light on a more ancient and authentic style of Valencian wine and away from the bulk production the area was becoming more recognized for. His intention to rehabilitate long-forgotten grapes such as Mando, Arcos and Verdil was solidified with the discovery of a 500-year-old cellar on the mountainside property, with subterranean clay amphoras 'tinajas' in near perfect condition. Pablo describes the affinity of ancient grapes and amphora as nothing short of magical, 'they need each other' he explains. Looking across the landscape from the winery, you can't but notice the higher exposed chalky white soils akin to albariza, whilst closer to the winery there is more sand both of which add delicacy and freshness to the wines. The altitude and the cooling east winds help maintain the acidity and freshness of the grapes, providing a remarkable location for vine cultivation in this warm Mediterranean region. The site also has deep historical significance, as archeologists have discovered evidence of a 4th century civilization on the site of Bastide de les Alcusses. The lasting impression of Celler del Roure is one of integration, into their landscape and history, producing relaxed, convincing wines with genuine excitement, pace and energy, that you just want to drink, share and go back for more.

Viticulture

Safrà is another wine in the project based on the traditions of the Alforins area. Produced mainly from the native grape of Mandó with grapes like Garnacha Tintorera or Arcos making up the rest of the blend.

Winemaking

Unlike the other reds matured in earthen jars, the Mandó was harvested before it is fully mature. A traditional maceration in inox tank and in old stone presses with 30% whole clusters in both cases. Indigenous yeasts are used and malolactic fermentation in 2800 litre clay jars with lees work adds delicious complexity to the wine.

Tasting Note

This wine is fluid...with more akin to a white wine and more alive, with fresh and bright fruit aromas and a pleasant balsamic sensation.

Food Matching

Best with mediterranean dishes.

Awards



HIGHLY COMMENDED



Product code: 3214

Technical Details

Varieties:

Mandó 70%

ABV: 12.5%

Closure: Natural cork

Oak Ageing

No oak ageing

Arcos 30%



Colour: Red

Style: Still wine

Case Size: 6 x 75cl

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