

Celler del Roure, Vermell, 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 Alrorins-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

The vines are grown on sandy-loam soils in a 40 ha vineyard at 600m above sea level and planted using the Lyre training system and manually harvested into 15kg boxes.

Winemaking

Partial destemming of the grapes before traditional maceration in inox containers (10 days approximately). Fermentation with indigenous yeast. Malolactic fermentation in stainlesssteel tank and ageing in 2800 litre clay amphora.

Tasting Note

A rich and fruity style of wine with big red berry flavours, subtle spice, mouth watering acidity, smooth tannins and a long lasting finish. The with the gentle micro oxygenation making the juicy red fruit flavours linger on your palate.

Food Matching

A wine to savour on a cool Autumn evening, or pair with some tapas or fish, or slow cooked red meat in a rich sauce.



Product code: 1458

Technical Details

Varieties:

Mandó 50%
Arcos 50%



ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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