

Product code: 1482

CELLER DEL ROURE, CULLEROT, DO VALENCIA, SPAIN, 2020



Producer Profile

Celler del Roure have become the pioneer of quality wine in Valencia.

Owner Pablo Calatayud is committed to nurturing and championing the indigenous varieties of the region, most notably the Mando and Verdil grapes, both of which have been on the edge of extinction.

Viticulture

Macabeo and Verdil from 30 year old vines, Pedro Ximenez from 70 year old vines and Chardonnay from 15 year old vines grown at approximately 600 meters. Integrated plantings of vines over 10 hectares with both trellis and bush plantations. Macabeo and Pedro Ximenez grown on clay-loam soils/ Verdil and Chardonnay grown on sandy-loam soils.

Winemaking

Total destemming of the grapes that are then left to macerate on their skins for a select amount of time for each variety. Natural cold fining with minimal sulphur added to the wine. Aged from 6 months in clay amphorae.

Tasting Note

Aged in Tinijas shows the fresh and complex flavours of this wine. Ripe tangerines from the Verdil, sweet spice from the PX, balanced with fresh and mouth watering citrus, melon and a touch of biscuit from the Chardonnay and Macabeo. Finishing with a rich and creamy mouth feel that makes this wine a true show case of its style.

Food Matching

Pair with roast chicken, creamy potato dishes, or relax with some tapas

Technical Details

Varieties:

Verdil 30%

Pedro Ximénez 30%

Others 40%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment