

# Celler del Roure, Cullerot, DO Valencia, Spain, 2023

## 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

Verdil, Macabeo and Chardonnay come from sandy-loam soils, Malvasia, Pedro Ximenez and Merseguera from clay-loam planted at around 600 meters asl on a 19ha plot of trellis and head trained vineyards.

## 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 2500l 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

Product code: 1482

### 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 Ageing**

No oak ageing

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