



Celler del Roure, Les Prunes, Blanc de Mandó, DO Valencia, Spain, 2022

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

Les Prunes is a white wine produced from the red skinned Mandó grape from the same vineyards as used in Safra which is harvested early to entice the fresh and delicate Mediterranean style flavours. The 2 ha vineyard is planted in sandy-loam soils situated at 600 metres asl.

Winemaking

Direct pressing of the grapes with no maceration with the skins. The fermentation starts in inox tank ending in old 2800 litre clay amphoras. Indigenous yeasts.

Tasting Note

An attractive pale pink. Very refreshing pure fruit with citric flavours and a zinc minerality. Light fresh and delicate.

Food Matching

This light and delicate wine is best with equally delicate fish, rice and pasta dishes.



Product code: 3709

Technical Details

Varieties:

Mandó 100%



ABV: 11%

Closure: Natural cork

Colour: Rose

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

[Order online](#) or email orders@alliancewine.com