

Product code: 3214

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



### 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

Pablo has realised that these indigenous grapes are worth saving and, treated properly, can create wines of wonderful quality, freshness and concentration. Paying meticulous care in the vineyard and winery reduces the need for sulphur additions meaning his wines are verging on "natural".

### Winemaking

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. Unlike the other reds matured in earthen jars, the Mandó was harvested before it is fully mature and vinified in the old part of the winery in inox containers using indigenous yeasts, with a third of the grapes being whole bunches. After fermentation, the wine rests for six months in the earthenware jars from the old Bodega Fonda.

### 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.

## Technical Details

### Varieties:

Mandó 85%

Garnacha Tintorera 15%

ABV: 12.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Ageing

No oak ageing