

Product code: 1458

CELLER DEL ROURE, VERMELL, DO VALENCIA, SPAIN, 2019



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

The vines are grown on sandy-loam soils at 600m above sea level and planted using the Lyre training system.

Winemaking

The grapes are hand harvested and sorted before total destemming. Traditional maceration in inox containers for around 20 days. Malolactic fermentation in clay jars with lees work. Aged for 6 months in amphorae.

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 taps or fish, or slow cooked red meat in a rich sauce.

Technical Details

Varieties:

Garnacha Tintorera 70%
Mandó 30%

ABV: 12%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment