

Product code: 1458

# Celler del Roure, Vermell, 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

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 is made in inox containers for around 20 days. Malolactic fermentation in clay jars with stirring of the lees. 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 Ageing

No oak ageing