



Grape Varieties	70% Arcos 30% Mandó
Winemaker	Pablo Calatayud
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2g/L
Acidity	4.81g/L
Wine pH	3.64
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Celler del Roure founder Pablo Calatayud is part of a new generation of Spanish winegrowers championing traditional methods and forgotten regions. He is a proud member of the 'Futuro Viñador', a pioneering group of producers including Telmo Rodríguez, Pepe Raventós and José Maria Vicente.

Pablo started Celler del Roure in 2000, in a corner of his father's furniture workshop, where he made tiny quantities of wine that quickly attracted the attention of local sommeliers. In 2006, together with his father, Pablo bought an estate in Moixent, tucked behind the Serra Grossa, 70 miles southwest of Valencia. Alongside talented young winemaker Paco Senis, he uses indigenous yeasts and old, buried clay amphorae ('tinajas' in Spanish) to produce wines with a distinctive freshness, that are an authentic expression of traditional Valencian varieties.

VINEYARDS

The estate comprises of 65 hectares of certified-organic vineyards, planted at 600 metres above sea level. The best grapes are selected from some of the highest altitude vines from the estate, grown on clay and sandy loam soils, and are aged between 20 and 40 years old. `Parotet` is Valencian for 'dragonfly' ('libélula' in Spanish).

VINTAGE

After a dry winter, spring was incredibly wet, with more than 400 litres of rain in March alone. This produced a healthy budbreak, although it was slightly later than usual. The summer was long, dry and hot, with an early, dry harvest. Volumes were slightly lower than previous years, and as a result, the acidity and alcohol levels of the grapes were particularly well balanced.

VINIFICATION

The grapes were hand picked into 15kg crates and partially destemmed before fermentation took place in stainless steel, using indigenous yeasts. 30% of the grapes remained as whole clusters and maceration took place over 14 days. The wine was aged for 10 months in 2,600 litre clay amphorae before being released.

TASTING NOTES

Pure, fresh and elegant, this wine displays a beautiful minerality. Floral notes, along with peppery spice, pairs beautifully with the dark-fruit flavours and intensity on the palate.