



Grape Varieties	50% Macabeo 50% Other Native White Varieties
Winemaker	Pablo Calatayud
Closure	Natural Cork
ABV	12.5%
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

This wine is blend of estate-grown fruit and fruit purchased from seven local growers. The Celler del Roure estate in Les Alcusses comprises of 65 hectares of certified-organic vineyards, planted at 600 metres above sea level. The grapes sourced from growers are located in the Terres dels Alforins area, planted between 550-700 metres above sea level. Grapes are grown on clay and sandy loam soils, and are aged between 20 and 40 years old .

VINTAGE

2023 will be remembered for severe drought, with less than 30 litres of rain falling between November until the end of May. Thanks to two storms in November and January, the plants had enough water reserves to survive, and further rainfall at the end of May and beginning of June (more than 300 litres in a few weeks) greatly accelerated the ripening cycle. The summer was slightly hotter than 2022, with particularly high temperatures toward the end of August, along with over 40 litres of rain. Harvest commenced on the 9th of August, which was much earlier than usual.

VINIFICATION

The grapes were hand picked into 15kg crates, and completely destemmed. Maceration took place for approximately four hours, with some variation depending on the grape variety. Fermentation started in stainless steel tanks, and was finished in clay amphorae. The wine was then aged a further 6 months in 2,500 litre clay amphorae before being released. `Cullerot` is Valencian for `tadpole`.

TASTING NOTES

This wine is beautifully balanced and fresh, with a lovely texture. On the nose, there are delicate flavours of green apple and citrus. The Verdil grapes add flavours of tangerine, whereas the Pedro Ximenez adds a touch of sweet spice. A deliciously refreshing and aromatic wine.