



Grape Varieties	100% Mandó
Winemaker	Pablo Calatayud
Closure	Natural Cork
ABV	11%
Residual Sugar	0.75g/L
Acidity	5.53g/L
Wine pH	3.16
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 grapes are grown on clay and sandy loam soils, and are aged between 20 and 40 years old. Grapes for this wine were sourced from the 'Bosquet i Pitxó' vineyard, which is 2 hectares in size, and located very close to the winery.

This wine is dedicated to Pablo's mum, Amàlia, hence the label 'Les Filles d'Amàlia'. His aim was to create a fine, elegant wine that reminded him of the flowers she looks after in their garden.

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, destemmed and then pressed directly into stainless steel tanks for fermentation with indigenous yeasts. Fermentation was completed in 2,800 litre subterranean amphorae, and the wine was aged here for 6 months before being released. The reference to 'Blanc de Mandó' on the label refers to the fact this wine is produced as if it is a white wine, with no maceration taking place.

TASTING NOTES

'Les Prunes' is a reference to the smell of not-quite-ripe wild plums on a summer evening. Refreshingly bone-dry with crisp acidity, this wine is beautifully delicate.