



Grape Varieties	50% Arcos 50% Mandó
Winemaker	Pablo Calatayud
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.27g/L
Acidity	7.3g/L
Wine pH	3.59
Bottle Sizes	75cl
Notes	Certified Organic, 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, grown on clay and sandy loam soils. On average, the vines are aged between 20 and 40 years old. `Safrà` is Valencian for saffron (`azafrán` in Spanish) and was first produced by Pablo in 2015. The image on the label is a dragonfly, in the orange-yellow colour of saffron.

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.

VINIFICATION

The grapes were hand picked into 15kg crates, and partially destemmed before fermentation took place in stone lagars and stainless steel tanks using indigenous yeasts. 40% of the grapes remained as whole cluster in both cases. Malolactic fermentation then took place before the wine was aged for 6 months in 2,800 litre subterranean amphorae ('tinajas').

TASTING NOTES

Fresh and aromatic with lifted red fruit of cranberry, wild strawberry, pomegranate and sour cherry, backed by subtle herbal notes of thyme and fennel and a touch of orange blossom. A brilliant vibrancy and structure on the palate, and elegant tannins. An incredibly pure wine, and a truly authentic expression of indigenous Valencian grape varieties.