



Grape Varieties	<b>70% Mandó</b> <b>30% Arcos</b>
Winemaker	<b>Pablo Calatayud</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.25g/L</b>
Wine pH	<b>3.42</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

### 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 sourced from the lowest part of the estate, where the soil is the most fertile, resulting in higher yields. The vines are grown on clay and sandy loam soils, from vines aged between 20 and 40 years old.

### VINTAGE

The 2024 harvest was significantly impacted by a Dana event in October which caused widespread flooding and agricultural losses with some areas seeing a reduction of 30% in yields. This year was difficult with continued inconsistent weather, however through clever canopy management and additional work in the vineyard meant the grapes remained healthy with good concentration.

### VINIFICATION

The grapes were hand picked into 15kg crates and destemmed before maceration took place in stainless steel for around 10 days. Malolactic fermentation also took place in stainless steel tanks, before the wine was aged for six months in 2,800 litre 'tinajas' (clay amphorae).

### TASTING NOTES

An easy-drinking, elegant wine with crunchy red fruit, a subtle spice and a pretty nose. Smooth tannins and brilliant acidity, this wine is an excellent introduction to the style of wines produced at Celler del Roure.