Celler del Roure,

`Safrà` 2024

Valencia, Spain



Grape Varieties	**50% Arcos** **50% Mandó**
Winemaker	**Pablo Calatayud**
Closure	**Natural Cork**
ABV	**13%**
Residual Sugar	**0.11g/L**
Acidity	**6.5g/L**
Wine pH	**3.6**
Bottle Sizes	**75cl**
Notes	**Certified Organic, Vegetarian, 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 this 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, burried clay amphorae ('tinajas' in Spanish) to produce wines with a distinctive freshess, 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

The 2024 vintage followed the trajectory of recent years, shaped by dry conditions and careful vineyard management that prioritised freshness and precision. Warm, stable weather allowed for healthy fruit development, while early harvesting decisions were key to preserving the citrus and floral profile characteristic of Mandó. The season delivered naturally high, vibrant acidity, reminiscent of the 2018 vintage, resulting in wines that are vertical, fresh, and expressive.

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. 30% of the grapes remained as whole cluster in both cases. Malolactic fermentation then took place before the wine was aged for six 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.