Celler del Roure,

`Cullerot` 2024

Valencia, Spain

celler del roure



Grape Varieties	**50% Macabeo** **50% Other white varieties**
Winemaker	**Pablo Calatayud**
Closure	**Natural Cork**
ABV	**12%**
Residual Sugar	**0.9g/L**
Acidity	**5.9g/L**
Wine pH	**3.27**
Bottle Sizes	**75cl**
Notes	**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

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 19 hectares of 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 21 and 41 years old .

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 fresh, and expressive.

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 six 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 freshing and aromatic wine.