



Grape Varieties	100% Mandó
Winemaker	Pablo Calatayud
Closure	Natural Cork
ABV	11.5%
Residual Sugar	0.21g/L
Acidity	6.15g/L
Wine pH	3.07
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 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 65 hectares of certified organic vineyards planted at approximately 600 metres above sea level on clay and sandy loam soils, with vines aged between 20 and 40 years. Grapes for this wine are sourced exclusively from the Bosquet i Pitxó vineyard, a two-hectare parcel located in close proximity to the winery and characterised by predominantly sandy soils. Planted in a combination of bush vines and lyre training systems, the site provides the foundation for a wine of finesse and elegance. Les Filles d'Amàlia is dedicated to Pablo's mother, Amàlia, and reflects his intention to craft a refined, floral expression inspired by the garden she lovingly tends.

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

This wine is produced through direct pressing with no skin contact. Fermentation begins in stainless steel tanks and is completed in old clay amphorae using indigenous yeasts. Ageing continues for six months in 2,800-litre clay jars, allowing the wine to develop texture and complexity while preserving purity and freshness.

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.