



CELLER DEL ROURE

Les Alcusses

Everything old is new again. If you had visited Celler del Roure ten years ago you would have been treated to a modern, minimalist, and spotless cellar with assorted stainless steel tanks and new French oak barrels. After touring the current technology in viniculture you would be taken on a tour of the ancient property including an old olive oil press, various outbuildings, and a subterranean cellar dug into the bedrock below the estate. This cellar afforded a glimpse of the winemaking practices from centuries ago. The winding halls of the cellar are lined by dozens of amphorae embedded into the earth with individual stone lids. Many are joined by stone channels carved into the rock, serving as the most rudimentary form of gravity flow. Some amphorae had cracked over the years but a surprising number remained in perfect condition.

Such a complete and well-preserved artifact of viniculture would have remained an intellectual curiosity for most people, but Pablo saw it as an opportunity to explore how wines were made centuries ago and how they would have tasted. Such an endeavor makes complete sense once you meet Pablo and understand his connection with the history of the region of Valencia around the village of Moixent. As a proponent of the indigenous varieties of the area such as Mando and Verdil, how could he not also champion indigenous viniculture?

Les Alcusses is a blend of Monastrell with 10% each Garnacha Tintorera, Petit Verdot, Syrah, Cabernet Sauvignon, and Merlot. This was the first cuvée that Pablo created at Celler del Roure, but, the percentage of French varieties in the blend has gradually decreased in its three-decade evolution. At the same time, the élevage employs less new French oak with larger barrels and foudres replacing barriques. Les Alcusses takes its name from the ancient Celtiberian archeological site located nearby *La Bastida de Les Alcusses*, and the label shows a lead plaque found in the ruins. It is thought to be a financial document, but the Southeastern Celtiberian script has yet to be fully deciphered.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Clay-limestone, sandy clay, gravel

AGE OF VINES

20-40

ELEVATION

550-600 meters

VARIETIES

Monastrell, Garnacha Tintorera, Syrah, Petit Verdot, Cabernet Sauvignon, Merlot

FARMING

Certified Organic (CAECV)

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in stainless steel tanks

AGING

8 months in 250-500L French oak barrels and 5000L French oak foudres

ACCOLADES

93 - 2020 Les Alcusses - Wine Advocate

92 - 2018 Les Alcusses - Wine Advocate

91 - 2016 Les Alcusses - Wine Advocate



ERIC SOLOMON
SELECTIONS

