



CELLER DEL ROURE

Cullerot

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 viticulture 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 viticulture 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 viticulture?

When Pablo Calatayud founded Celler del Roure in 1995 he chose as its setting an ancient country estate outside of Moixent. For centuries this was an integrated farm producing grain, almonds, olives, and grapes with unobtrusive evidence for the production of olive oil and wine – a large, stone, olive press and extensive subterranean cellar with dozens of intact 17th-century amphorae. It took a few years of research and restoration but Pablo is using these clay vessels to make wine once again. Cullerot, which means tadpole, is the white that Pablo makes in the old cellar utilizing heirloom and indigenous varieties including Macabeo, Malvasía, Pedro Ximénez, Verdil, and others. The goal is to base the wine on Mediterranean varieties best suited to the region – varieties that fully ripen with more modest alcohol levels.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Clay loam, sandy loam

AGE OF VINES

30–70

ELEVATION

600 meters

VARIETIES

Pedro Ximénez, Macabeo, Tortosina, Malvasía, Verdil, Merseguera, others

FARMING

Certified Organic (CAECV)

FERMENTATION

Whole cluster press, natural yeast fermentation beginning in tank and transferred to amphorae to finish fermentation

AGING

6 months in amphorae

ACCOLADES

93 – 2022 Cullerot – Wine Advocate

92 – 2021 Cullerot – Wine Advocate

92+ – 2020 Cullerot – Wine Advocate



ERIC SOLOMON
SELECTIONS

