



# CELLER DEL ROURE

## Les Danses Blanc de Mandó

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?

Les Filles d'Amàlia is a line of wine made in honor of Pablo Calatayud's mother, Amàlia. This sparkling wine is 100% Mandó made in the ancestral method from 100% free-run juice. The fermentation begins in tank with natural yeasts, and the wine is bottled towards the end of fermentation to provide the bubbles. After 28 months of aging, it is released with <4 g/L residual sugar and between 30-39 mg/L of SO<sub>2</sub>.

### ORIGIN

*Spain*

### APPELLATION

*Valencia*

### SOIL

*Clay-limestone*

### AGE OF VINES

*20-40*

### ELEVATION

*600 meters*

### VARIETIES

*Mandó*

### FARMING

*Certified Organic (CAECV)*

### FERMENTATION

*Hand harvested, direct press, natural yeast fermentation starts in tank and finishes in bottle*

### AGING

*28 months in bottle, method ancestral, <4 g/L residual sugar, 30-39 mg/L SO<sub>2</sub>*

### ACCOLADES

91 – 2019 Les Danses – Wine Advocate

92 – 2018 Les Danses – Wine Advocate



ERIC SOLOMON  
SELECTIONS

