



CELLER DEL ROURE

Maduresa

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?

Maduresa originates from Finca El Rebollar, where the fine, clay-limestone soils are very sandy and free draining. Despite the vines' relative youth, 20-40 years old, this *terruño* naturally restricts yields resulting in a concentration of the character of the Monastrell, Mandó, and Cariñena planted here. Pablo works these vines carefully to ensure that Maduresa is never overripe or overpowering but carries its natural concentration in harmony with the more lively, aromatic, and savory side of these native varieties. In an average vintage, 80% of the blend is Monastrell, with Mandó and Cariñena, in roughly equal proportions, making up the rest.

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

95 - 2022 Maduresa - Wine Advocate

94 - 2021 Maduresa - Wine Advocate

95 - 2020 Maduresa - Wine Advocate



ERIC SOLOMON
SELECTIONS

