



CELLER DEL ROURE

Parotet

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?

As a testament to how excited Javi Revert and Pablo Calatayud are about the potential of Arcos (an ancient variety that has never been thoroughly studied and which may be or be related to Moristel, yes, another unstudied variety) is that it now makes up 70% of the blend in Parotet. Arcos, when ripe, is fresh and floral, with a dark-fruit flavor that never veers towards overripeness. All qualities that balance the peppery, spicy, and savory profile of Mandó.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Clay loam, sandy loam

AGE OF VINES

30-70

ELEVATION

600 meters

VARIETIES

Arcos, Mandó

FARMING

Certified Organic (CAECV)

FERMENTATION

*Hand harvested, partially destemmed,
natural yeast fermentation in tank, 20
day maceration*

AGING

12 months in 26HL amphorae

ACCOLADES

95 – 2022 Parotet – Wine Advocate

94 – 2021 Parotet – Wine Advocate

95 – 2020 Parotet – Wine Advocate



ERIC SOLOMON
SELECTIONS