



# CELLER DEL ROURE

## Les Prunes 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?

The still Rosat counterpart to Les Danses, Les Prunes Blanc de Mandó, comes from the same vineyard as the grapes in Les Danses. It is picked by hand after the grapes are harvested for the sparkling wine, pressed directly into tank for a spontaneous fermentation before being racked into 28HL subterranean amphorae where it finishes fermentation and is aged for six months.

### ORIGIN

*Spain*

### APPELLATION

*Valencia*

### SOIL

*Clay-limestone*

### AGE OF VINES

*20-40*

### ELEVATION

*600 meters*

### VARIETIES

*Mandó*

### FARMING

*Certified Organic (CAECV)*

### FERMENTATION

*Hand harvested, destemmed, direct pressing, natural yeast fermentation start in tank, finishes in 28HL amphorae*

### AGING

*6 months in subterranean, 28HL amphorae*

### ACCOLADES

92 – 2020 Les Prunes – Wine Advocate

90 – 2020 Les Prunes – Decanter

91+ – 2019 Les Prunes – Wine Advocate



ERIC SOLOMON  
SELECTIONS

