



CELLER DEL ROURE

Safra

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.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Clay loam, sandy loam

AGE OF VINES

30-70

ELEVATION

600 meters

VARIETIES

Mandó, Arcos

FARMING

Certified Organic (CAECV)

FERMENTATION

Hand harvested, partially destemmed, natural yeast fermentation in tank, gentle maceration

AGING

6 months in 28HL subterranean amphorae

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 the 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?

Spanish for saffron, Safrà is a wine that shows the growing confidence of Pablo Calatayud in the ancient stone lagars and subterranean clay amphorae present at Celler del Roure. Safrà is a blend of Mandó, an indigenous grape of this part of Valencia, with a small amount of another indigenous variety, Arcos. Harvested by hand and partially destemmed, this cuvée is fermented by natural yeasts in stone lagars and stainless steel tanks then aged for 6 months in amphorae. This is about as pure and naked an example of Valencian wine as once can find, one showing a brightness of fruit and a forthright and alluringly authenticity. Safrà was created to showcase the floral, lifted, and perfumed style of wines that honestly reflect this part of Valencia – a style enhanced by Javi Revert's hands-off style of making wines.

ACCOLADES

94 – 2019 Safrà – Wine Advocate

93 – 2017 Safrà – Wine Advocate

92+ – 2016 Safrà – Wine Advocate

