



CELLER DEL ROURE

Vermell

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?

Vermell is a blend featuring 70% Garnacha Tintorera – a 19th-century French crossing of Garnacha and Aramon Noir that was widely planted after phylloxera. It was initially prized for its dark color (its flesh is red as is its skin) and productive yields. It gradually found its way to Iberia with significant plantings in Galicia, La Mancha, Valencia, and Southern Portugal. Vermell also includes 30% younger vine Mandó. Hand harvested, destemmed, and fermented by natural yeasts in stainless steel tanks and stone lagars, then aged in amphorae. Vermell showcases the typical bright, red-berried, and herbal flavors of Garnacha Tintorera without being overripe or overbearing. It is an excellent introduction to the new “old style” of wines at Celler del Roure.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Clay loam, sandy loam

AGE OF VINES

10-70

ELEVATION

600 meters

VARIETIES

Garnacha Tintorera, Mandó

FARMING

Certified Organic (CAECV)

FERMENTATION

Hand harvested, partially destemmed, natural yeast fermentation in tank, 12 day maceration

AGING

4 months in 26 HL subterranean amphorae

ACCOLADES

93 – 2023 Vermell – Wine Advocate

92+ – 2022 Vermell – Wine Advocate

92 – 2020 Vermell – Wine Advocate



ERIC SOLOMON
SELECTIONS

