



CELLER DEL ROURE VALENCIA

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 an subterranean cellar dug into the bedrock below the estate. This cellar afforded a glimpse of the wine-making 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? While there are still “modern” wines made at Roure including 16 Gallets, Les Alcusses and Maduresa we are quite taken with the new cuvées aged in amphorae in the ancient cellar: Cullerot, Vermell, Safrà and Parotet.



The amphorae wines from Celler del Roure are blends of indigenous varieties, many of which are unknown outside of Valencia. For Cullerot Pablo continues to seek out old vineyards of white varieties such as Tortosina, Malvasía, Verdil, Merseguera and Pedro Ximénez. For Vermell it is Monastrell, Garnacha Tintorera and Mandó. Safra leaves out the Monastrell for Mandó with a touch of Garnacha Tintorera while Parotet is Mandó and Monastrell.

Pablo's vineyards are farmed manually and organically and harvests are by hand in small crates. Vine age ranges from 15 to 70 years old and the soils are various clays – ranging from fine alluvial and loamy soils to rockier limestone terroirs. Increasingly he is using more and more whole clusters in the fermentation finding the finished wines are more refined and savory - elements that are emphasized by the aging in amphorae.

FACTS & FIGURES

FOUNDED

1995

PROPRIETOR

Francisco (Paco) & Pablo Calatayud

WINEMAKER

Pablo Calatayud & Javier Revert

SIZE

50 ha

ELEVATION

600 meters above sea level (average elevation)

SOILS

Clay loam and sandy loam

VINE AGE

30-70

VARIETIES

Mandó, Garnacha Tintorera, Monastrell, Pedro Ximénez, Macabeo, Tortosina, Malvasía, Verdil, Merseguera

FARMING

Certified organic (CAECV)

HARVEST

Manual

CELLAR

Partial whole cluster, natural yeast fermentation in tank or stone lagars, aging in amphorae

