



# CELLER DEL ROURE

## Cullerot

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

*Pedro Ximénez, Macabeo, Tortosina, Malvasía, Verdil, Merseguera, others*

### FARMING

*Certified Organic (CAECV)*

### FERMENTATION

*Whole cluster press, natural yeast fermentation beginning in tank and transferred to amphorae to finish fermentation*

### AGING

*6 months in 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?

Cullerot, which means tadpole, is the white that Pablo makes in the old cellar utilizing heirloom and indigenous varieties including Macabeo, Malvasía, Pedro Ximénez, Verdil, and others. The goal is to base the wine on Mediterranean varieties best suited to the region – varieties that fully ripen with more modest alcohol levels.

## ACCOLADES

**92** – 2019 Cullerot – Wine Advocate

**92** – 2018 Cullerot – Wine Advocate

**91** – 2016 Cullerot – Wine Advocate

