La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

Ferrero & Senís, La Pebrella 2023

Celler del Roure - 75 cl.



A new project from Pablo Calatayud. The "Ferrero & Senís" line is a tribute to 2 of his best collaborators since ages. With the wines from this line, he mainly wants to return to the forgotten grape varieties of the past, almost all of which had disappeared due to being too light and lacking in alcohol. These are mainly Arcos and Forcallà, which give light and elegant wines, paying homage to the Mediterranean light.

Vinification
Pebrella comes from 2 limestone plots. The 2 are vinified together in old underground stone cuves, almost entirely without de-stemming. The élevage is done in underground amforae and damejeannes. The wine's name refers to a variety of thyme that is very typical of this region (thymus piperella) and is found nowhere else.

Storage potential
Drink as from: 2025
Best moment: 2027-2030
Until: 2033

To serve
16°C.

Trial analysis
Light red in colour. In the nose, lovely Mediterranean notes of spices and red fruit. Very much "light" and elegant expression of its Mediterranean character. Very exceptional ! On the palate a lovely entry, lots of complexity and nicely dosed acids. Complex finish with fantastic finesse !

Wine style:
Mediterranean, elegant and mineral

Assembly
Arcos (50%), Forcalla (50%)

Region:
Levante

Appellation:
D.O. Valencia

Wine estate:
Celler del Roure

Biological

Description domain

Celler del Roure is nothing short of the pioneer of quality wine in the DO Valencia. Until recently, Valencia was only known for its cheap bulk wines, but it is now blossoming into one of Spain most interesting wine regions. Thanks to the estate, which rehabilitated long-forgotten local grapes like the red Mando and the white Verdil, and also rediscovered the use of amphoras.