La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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El Cullerot 2016
Celler del Roure - 75 cl.



Cullerot (tadpole, in the Valencian dialect) is a nickname for Valencian people - hence the image on the label. For some years now, Celler del Roure has tried to save the old local varietals. They are still using the "old winemaking system", in the big earthenware amphoras (tinajas) they have kept on this ancient estate. 2010 was the first vintage of this cuvée. Production is around 24,000 bottles.

Vinification
20% of the blend has skin contact maceration for 5 days at low temperature; 60% of the blend is tinaja-fermented and they stay there for 5 months. the rest is fermented in stainless steel tanks, on its lees, at 16°C.

Storage potential
Ready to drink!

To serve
12°C in a large glass, so as to express the aromas to the max.

Trial analysis
After the wine has been given some air, ripe fruit and Mediterranean flowers and spices appear. One noticed some more fruit on the palate, which goes broader and juicer all the time. A nice, crisp finish, too.

Assembly
Pedro Ximénez (30%), Verdil (30%), Chardonnay (20%), Macabeu (20%)

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.