



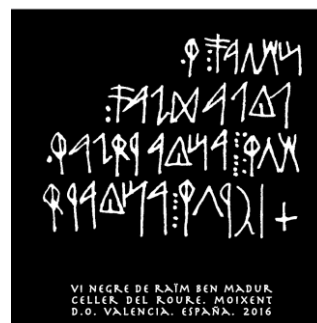
celler del roure

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*celler del roure sl cif B96755582

les alcusses 2016

LES ALCUSSES



Varieties: Monastrell 40 %, Garnacha Tintorera 10%,
Petit Verdot 15%, Syrah 15%, Cabernet Sauvignon 10% y Merlot 10%

Alcohol: 14%

Soil typology: Clay-loam calcareous: Cabernet Sauvignon, Syrah, Petit Verdot and Merlot
Sandy-loam: Monastrell and Garnacha Tintorera.

Altitude: 600 meters approximately

Vines extension: 40 Ha

Type of plantation: trellis (doble royat and lira)

Average density vines per hectare: 2.500 vines/Ha

Average production per hectare: 25 Hl/Ha

Harvest: hand made in 15 Kg. Cases with selection table after destemming

Winemaking: Total destemming, traditional maceration in inox containers 12 days approximately,
pneumatic press and malolactic fermentation in tank with lees work

Aging: 8 months average in French oak barrels

Time in bottle: bottled in August 2019

Production: 120.000 bottles of 0,75L and 20.000 bottles of 0,5 L

Les alcusses was the first wine we cultivated and elaborated on celler del roure. It was born in 2.000 vintage, it was very successful and managed to break with clichés and bring dignity to the Valencian wines. Les alcusses has always been Monastrell and some foreign grapes, made in French oak and it explains our history and our territory assimilating and accepting willingly contributions of viticulture in the late twentieth century as the oak barrels or foreign grape varieties that were used to be called improvers. The challenge in recent years is to bring more freshness and elegance to a wine that is still tasty, ripe, fruity, complex and powerful. It occupies the mid-range of our three “classic reds” and it can be found in many Valencian restaurant menus due to its good quality and good price. We are proud to know that the wine is chosen by many couples to celebrate their wedding day.