



celler del roure

ctra. de les alcusses km 11,1 46640 moixent valencia
T 962 29 50 20 info@cellerdelroure.es

*celler del roure sl cif B96755582

vermell 2019



Varieties: 70% Garnacha Tintorera, 30% Mandó

Alcohol: 12,5%

Soil Typology: Sandy-loam

Altitude: 550 meters approximately

Vines extension: 40 Ha

Type of plantation: lyre

Average density vines per hectare: 3.000 vines/Ha

Average production per hectare: 25 Hl/Ha

Winemaking: Manual harvesting in 15 kg boxes. Partial destemming. Traditional maceration in inox containers (10 days approximately). Fermentation with indigenous yeast. Malolactic fermentation in stainless tank

Aging: 4 months in 2.800 liters clay jars (amphorae)

Time in bottle: Bottled in July 2020

Production: 80.000 bottles of 750 ml

Vermell is the simplest wine of our three ancient reds. The differences between the ancient wines and the classic wines are that the first ones are exclusively made with local grapes and they are only raised in clay pots. Vermell is made with the Garnacha tintorera that we have at the bottom of the entrance of our vineyards in Les Alcusses and with some grapes from other upper plots of this same estate. The lower part is more fertile and productive and that allows us to obtain a very affordable wine but not without character. Our harvest is quite early to avoid the dehydration that this variety suffers frequently and to emphasize fresh red fruit. The short and soft maceration at low temperature helps us to avoid metallic tannin and the typical rusticity of the Garnacha tintorera. The aging in bottles brings elegance without diminishing its vivacity. Its first vintage was 2012 and its image is tinged with fresh red because that's how we want this wine to be. Vermell is our wine of approach to this pure, simple and sincere landscape.