



celler del roure

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Varieties: 60% Arcos, 40% Mandó

Alcohol: 12,5°

Soil Typology: sandy-loam

Altitude: 550 meters

Vines extension: 6 Ha

Type of plantation: lyre

Cultivation: ecological production

Average density vines per hectare: 2.500 vine/Ha

Average production per hectare: 20 Hl/Ha

Harvest: hand made in 15 Kg

Winemaking: Partial destemming
Fermentation with indigenous yeast with 15 days of maceration
Malolactic fermentation in clay jars

Aging: 10 months in 2.600 litters clay jars (amphorae)

Time in bottle: Bottled in August 2020

Production: 10.000 bottles of 0.75 L

Parotet is our first red wine made as old fashioned way. Mandó and Arcos grapes are situated on the highest plots of our estate in Les Alcusses, long aging in old terracotta amphorae. It has a pure and fresh nature and expresses the minerality of this land of limestone sandstones, the flowers of the Mandó. A lay down wine without foreign varieties and without oak barrels, which reflects the best of our history and our Mediterranean landscape. Parotet is also a new attitude, it is promoting our genetic heritage, our climate and soil, which no others have, and listen to the old vintners and try to re-make the wines that were done before. A project that makes us more aware of how much it's worth the effort to recover the old varieties, ancient traditions and those beautiful jars buried in the heart of these lands, which dignify our history and It noticed that are fantastic raising wines. In Valencian language, parotet means dragonfly.

parotet 2019

