



**celler del roure**

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## safrà 2019



**Varieties:** 70% Mandó, 30% Arcos

**Alcohol:** 12.5%

**Soil typology:** sandy-loam

**Altitude:** approx. 600 meters

**Vines extension:** 4 Ha

**Type of plantation:** lyre system

**Average density vines per hectare:** 30 HU/Ha

**Harvest:** hand made in 15 Kg. boxes

**Winemaking:** Traditional maceration in inox. containers and in old stone presses with a 30% of entire clusters in both cases. Indigenous yeast. Malolactic fermentation in clay jars with lees work

**Aging:** 6 months in 2,800 liters clay jars (amphorae)

**Time in bottle:** Bottled in May 2020

**Production:** 23.000 bottles of 750 ml.

Safrà was born in 2015 trying to define better our land plots and our "ancestral wines". Safrà is ment to be Mandó; but a different Mandó. More fluid and especially livelier, more electrifying sensation, with more white soul. Giving many laps to cultivation and processing as the vineyard was acquiring more wisdom (twenty years) have finally found a profile of wine we were looking for, we like a lot and gives meaning to our great commitment to this unfairly forgotten and despised variety. We have learned that Mandó is a variety that allows a slightly advanced harvest that intensifies the nature we looked for and it is better expressed if we make the wine inside the stone presses, with one part of whole clusters, low and very soft temperatures prolonged maceration. The terracotta amphorae of our "bodega fonda" (underground cellar) are the happy ending of this story. These Mandó wines grow wonderfully in these terracotta amphorae. The image is also another dragonfly but this time tinged with the color between yellow and orange that have some good things to eat or to enhance food such as saffron case.