

Safrà 2021 Celler del Roure - 75 cl.

Safrà is the 3rd wine in the red "amfora" line of Celler del Roure. It is the freshest of the three, thanks to the Mando grape, and also the Arcos, which is gaining weight in the blend every year. A wine of character.



Vinification

30% of the grapes are fermented whole. The fermentation takes place in large 2,600 litre underground jars (aka tinajas), with indigenous yeasts.



Storage potential

Drink as from: 2023
Best moment: 2023-2027
Drink until:



To serve

Can be served at cellar temperature. In the first years, best decant before serving so as to avoid possible reduction notes.



Trial analysis

Light colour. As Luis Gutiérrez wrote for Robert Parker, this red has the soul of a white wine. Elegant, thus. Red fruit (sour cherry) on the nose; the tannins are nicely integrated in the texture, on the palate, so the wine is very elegant indeed. Long finish. Top price-quality relation.



Wine style:

Mediterranean, elegant and mineral



Assembly

Mando (70%), Arcos (30%)



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.