

Parotet 2021 Celler del Roure - 75 cl.



Parotet was a landmark in the history of Celler del Roure. Some years ago, they began restoring 400 year-old amphoras that they has discovered in an underground cellar, and started to use them for test winemaking , first in white then in red - Parotet was the first red wine to be made in amphoras.



Vinification

In an underground passageway, Pedro discovered a treasure: a hundred amphoras, 400 years old. After restoring them, he started using them: the Parotet is macerated and fermented in amphoras, and stays there a while to ripen. One of the biggest advantages is that there is no trace of wood notes, of course. A revolution in the region.



Storage potential

Drink as from: 2023
Best moment: 2024-2027
Until: 2030



To serve

Serve at cellar temperature



Trial analysis

Light red colour. Red fruit and Mediterranean spices on the nose. A very pure mouthfeel, a dense but elegant structure. The perfect illustration of a good Mando wine.



Wine style:

Mediterranean, elegant and mineral



Assembly

Arcos (70%), Mando (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.