

JAVIER REVERT – SENSAL

Valencia



APPELLATION: Valencia

BLEND: Garnacha Tintorera (70%), Monastrell (30%)

WINEMAKER: Javier Revert

VINEYARD: _____

Made from a small single parcel of rare local varietal Arcos, planted on the south face of Peña Foradà. Vines were planted in 1970 and soils are sand and clay. Arcos has a long ripening cycle, deep roots, and large bunches with thick skins. It is perfectly suited to the warm Mediterranean climate in this zone.

VITICULTURE: _____

Javier is rejuvenating old terraced sites which have been abandoned for over 50 years. They were originally planted with field blends, but as they haven't been worked for some time they are now a patchwork of vines, Mediterranean flora, olive and almond trees. He works organically.

WINEMAKING: _____

The grapes are handpicked and then fermented 60% whole-bunch with natural yeasts and zero sulphur additions. The grapes are pressed into clay amphorae where they stay for eight months for the rest of the alcoholic fermentation and malolactic fermentation. Wine is then transferred into 54 litre demi-johns where it stays for two months before bottled without fining and with a very light filtration.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Has a distinctly Mediterranean character. Concentrated fruits with garrigue herbal notes and a peppery spice, balanced by fresh acidity and a rounded finish.