

SENSAL – JAVIER REVERT

Valencia



APPELLATION: Valencia

BLEND: Monastrel, Bonicaire and Garnacha

WINEMAKER: Javier Revert

VINEYARD: _____

Grapes come from 5 of Javi's sites near the village of Font de la Figuera. The soils are predominately limestone and some more clay-based, all around 700 metres altitude.

VITICULTURE: _____

Practicing organic.

WINEMAKING: _____

The grapes are handpicked and then fermented with natural yeasts and zero sulphur additions. The wine is gently pressed off the skins using a pneumatic press after 15 days maceration. Fermentation is in stainless steel tanks before the wine ages for 9 months in concrete tanks. The wine is bottled without fining or any sulphur additions and with a very slight filtration.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Juicy and crunchy red cherry and red plum fruit with some aromatic, fresh herb notes and a chalky texture.