

# SIMETA - JAVIER REVERT

Valencia



**APPELLATION:** Valencia

**BLEND:** Arcos

**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. The vineyard is dotted with almond and olive trees and garrigue herbs.

**VITICULTURE:** \_\_\_\_\_

Practicing organic.

**WINEMAKING:** \_\_\_\_\_

The grapes are handpicked and then fermented 70% whole-bunch with natural yeasts and zero sulphur additions in concrete tanks, with a maceration of 20 days. 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 aged for 12 months in used 500-litre barrels and a final 3 months in concrete egg.

**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.