

FORADÀ - JAVIER REVERT

Valencia



APPELLATION: Valencia

BLEND: Arcos and Garnacha

WINEMAKER: Javier Revert

VINEYARD: _____

Javi has spent time studying the soils of his vineyards and decided to plant a new 2.5-hectare plot of interspersed Arcos and Garnacha on a terraced site, 800 metres above sea level in 2018. It's a north-facing site that was abandoned 50 years ago due to its low yields, with fractured, sandy soil with high calcium carbonate. Wild herbs grow on the outskirts of the vineyard, and it's scented with pine trees.

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

The grapes are handpicked and then fermented whole bunch with natural yeasts in concrete tanks, with a maceration of 20 days. The grapes are pressed into smaller concrete tanks where they stay for eight months for the rest of the alcoholic fermentation and malolactic fermentation. Wine is then aged for 15 months in used 500-litre barrels.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Pale, perfumed and deeply aromatic, it's combines signature scents of garrigue herb and red berry fruits with some lilac and rose notes. It's fluid and glides across the palate with raspberry, wild strawberry and red plum fruit and a crushed rock, mineral finish.