



JAVIER REVERT

VALENCIA

We've known Javier Revert for many years as the young, enthusiastic, traditionalist winemaker at Celler del Roure. Many of the technical issues surrounding the evolution of the wines here were worked out by Javi whose vision for what D.O. Valencia can become closely matches Pablo Calatayud's. Indigenous varieties and yeasts, whole clusters, stone lagars and aging in amphorae were made easy because all these things were present at this traditional estate. Javi was the ideal person to make the changes at Celler del Roure, as he is descended from generations of farmer-winemakers from the village of Font de la Figuera located on the far southwestern edge of the DO.

While visiting his family in 2014, he mentioned his work in recovering old vines of indigenous varieties for Celler del Roure. His grandfather mentioned that just such a vineyard existed near the village – one that had been planted by Javi's great-grandfather. Named Pla del Micalet, this terraced site is surrounded by forest and scrub-land at an elevation of 710-730m with soils that are poor and chalky, resembling the famed *albariza* of Jerez. Established long before the craze for foreign varieties or productive clones destroyed much of the viticultural heritage of the DO, this site was planted higgly-piggly with white varieties best suited to the warm, dry Mediterranean climate – Tortosí, Trepadell, Malvasía, Merseguera, and Verdil. Its rediscovery was the inspiration for the creation of Javi's personal project, his own estate focused solely on vineyards around his hometown, featuring heritage varieties, and wines made with minimal intervention. Apparently, sometimes you can come home.



Now totaling about 6 hectares, Javi has assembled a group of sites that are primarily north-facing and on sandy, chalky soils. He has also acquired some sites where he can plant additional vines but is only using selection massale for these new plantings. In addition to the white varieties present in Pla de Micalet, Javi farms Garnacha Tintorera, Monastrell and Arcos – all with an average age of 50 years old. Farming is organic but not currently certified, and vineyard work is manual including harvest. Fermentations are with indigenous yeasts and entirely in neutral vessels – seasoned French oak, tank, demi-john or amphora. The reds have varying amounts of whole clusters depending on the vintage and variety.

FACTS & FIGURES

FOUNDED

2014

PROPRIETOR

Javier Revert

WINEMAKER

Javier Revert

SIZE

6 ha

ELEVATION

700-800 meters above sea level

SOILS

Chalky and sandy clay limestone

VINE AGE

35-70 years old

VARIETIES

Tortosí, Trepadell, Malvasía, Merseguera, Verdil, Arcos, Garnacha Tintorera, Monastrell

FARMING

Practicing organic

HARVEST

Manual

CELLAR

Direct whole cluster pressing for the whites, partial whole cluster for the reds, natural yeast fermentation in neutral French oak barrels, stainless steel tanks, glass demi-johns or amphorae, aging in neutral French oak, amphorae and demi-johns

While he has plans to grow the estate modestly, his intentions are to retain a sense of place in each of his wines. Micalet and Simeta are single vineyard wines while Sensal represents his village wine. He continues to search for new sites of indigenous varieties around his village and makes experimental cuvées to better understand all the facets of each variety and parcel. This restlessness to discover the potential of a long-neglected corner of Spain is why we are excited and proud to represent Javier Revert. It cannot be put more succinctly than Luis Gutiérrez, Javi is, “definitely a new name to follow.”

