



JAVIER REVERT

Sensal

While visiting his family in 2014, Javier Revert mentioned his work in recovering old vines of indigenous varieties for Celler del Roure where he is Pablo Calatayud's winemaker. 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 scrubland 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.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Clay limestone, sand, gravel

AGE OF VINES

35-50

ELEVATION

700 meters

VARIETIES

Garnacha Tintorera, Monastrell

FARMING

Practicing organic

FERMENTATION

Hand harvested, partially destemmed, natural yeast fermentation in tank and neutral French oak barrels

AGING

10 months in neutral French oak barrels, bottled unfiltered with a light filtration, suitable for vegans

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 del 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.

Sensal is a blend of 50 year old Garnacha Tintorera from the Simeta vineyard blended with 30 year old Monastrell grown nearby. These two gravelly and sandy, clay limestone sites are situated at 700 meters above sea level near the village of Font de la Figuera in the Clariano sub-zone of Valencia. Sensal is Javi's village wine and it is made with partial whole-cluster fruit (50% of the Tintorera and 20% of the Monastrell), ferments with indigenous yeasts in tank and neutral French oak barrels followed by aging in neutral French oak.

ACCOLADES

91+ – 2016 Micalet – Wine Advocate

