



JAVIER REVERT

Simeta

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, gravel, sand

AGE OF VINES

50

ELEVATION

700 meters

VARIETIES

Arcos

FARMING

Practicing organic

FERMENTATION

Hand harvested, 60% whole cluster, natural yeast fermentation in tank and amphorae

AGING

8 months in amphorae, then 2 months in glass demi-johns, no SO2 until bottling, unfined 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.

Simeta is made from the rare, local and indigenous variety Arcos which once was widely planted in Valencia before phylloxera. Perfectly suited to the Mediterranean this variety ripens late (always after Monastrell) but retains a fresh acidity and boasts a moderate alcohol level. Javi's Arcos comes from 1 hectare of 50 year-old vines planted in the Simeta vineyard. Harvested by hand it is fermented 60% whole cluster by indigenous yeast in tank and amphorae followed by 8 months aging in amphorae, the 2 months in glass demi-johns.

ACCOLADES

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