

ORIGIN Spain

APPELLATION Valencia

SOIL Sandy, chalky, clay limestone

AGE OF VINES

ELEVATION 730-750 meters

VARIETIES Tortosí, Trepadell, Malvasía, Merseguera, Verdil

FARMING Sustainable

FERMENTATION

Hand harvested, direct whole cluster pressing, natural yeast fermentation in tank at first, then used French oak barrels and glass demi-johns

AGING

8 months on the lees in neutral French oak and glass demi-johns, bottled unfined and lightly filtered, vegan

JAVI REVERT

Micalet

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 grandfather in 2014, Javi 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 Javi's great-grandfather planted in 1948. Named Pla del Micalet, this north-facing, terraced site is surrounded by forest and scrubland at an elevation of 710-730m with poor sandy and chalky soils, resembling the 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 with white varieties best suited to the warm, dry Mediterranean climate of the region – Tortosí, Trepadell, Malvasía, Merseguera, and Verdil.

Javi's recovery of Pla del Micalet inspired the creation of his own project, an estate focused solely on vineyards around his hometown, featuring heritage varieties and wines made with minimal intervention. Now totaling about 12 hectares, Javi has assembled a collection of north-facing sites on sandy, chalky soils. While he has plans to grow the estate modestly, he intends to retain a sense of place in each of his wines. Micalet, Simeta, and Foradà are single-vineyard wines, while Sensal represents his village wine. He makes experimental cuvées to better understand all the facets of each variety and parcel. Javi's restlessness in discovering and capturing the potential of a long-neglected corner of Spain is why we are excited and proud to represent him.

Pla del Micalet was the first vineyard Javi Revert acquired in 2014 and based on some inside knowledge as to the potential for this site – his grandfather, Vicent Albero helped plant it in 1948! This sandy and chalky site is located at the western edge of the DOP of Valencia and is planted with the indigenous and heat-tolerant Tortosí, Trepadell, Malvasía, Merseguera, and Verdil.

ACCOLADES

96+ – 2023 Micalet – Wine Advocate 96 – 2022 Micalet – Wine Advocate 95+ – 2021 Micalet – Wine Advocate

