



JAVI REVERT

Sensal

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.

Sensal is evolving to become Javi's "Village" wine blended from several sites planted with Garnacha, Monastrell, Bonicaire, and Arcos. All the sites are situated around 700 meters above sea level near the village of Font de la Figuera in the Clariano sub-zone of Valencia. Sensal is made with partial whole-cluster fruit (usually greater than 50%), ferments with indigenous yeasts in amphorae and neutral French oak barrels, followed by aging in neutral French oak, amphorae, and glass demi-johns.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Clay limestone, sand, gravel

AGE OF VINES

5-50

ELEVATION

700 meters

VARIETIES

Bonicaire, Garnacha, Monastrell, Arcos

FARMING

Sustainable

FERMENTATION

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

AGING

10 months in neutral French oak barrels, amphorae, and glass demi-johns, bottled unfiltered with a light filtration

ACCOLADES

94 – 2022 Sensal – Wine Advocate

93+ – 2021 Sensal – Wine Advocate

93+ – 2020 Sensal – Wine Advocate

