



JAVI REVERT

Simeta

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.

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 70% whole cluster by indigenous yeast in concrete vats, followed by aging for 10 months in amphorae and a few glass demi-johns.

ORIGIN

Spain

APELLATION

Valencia

SOIL

Clay limestone, gravel, sand

AGE OF VINES

50

ELEVATION

700 meters

VARIETIES

Arcos

FARMING

Sustainable

FERMENTATION

Hand harvested, 70% whole cluster, natural yeast fermentation in concrete vats

AGING

15 months in neutral, 500L French oak demi-muids, no SO2 until bottling, unfiltered with a light filtration

ACCOLADES

96+ – 2021 Simeta – Wine Advocate

96 – 2020 Simeta – Wine Advocate

95 – 2019 Simeta – Wine Advocate

