



JAVIER REVERT

Micalet

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.

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. Fermentations are with indigenous yeasts and entirely in neutral vessels – seasoned French oak, tank, demi-john or amphora. The reds have varying amounts of whole clusters depending on the vintage and variety.

Pla del Micalet was the first vineyard Javi Revert acquired in 2014 - 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 DO of Valencia and is planted with the indigenous and heat-tolerant Tortosí, Trepadell, Malvasía, Merseguera and Verdil.

ORIGIN

Spain

APPELLATION

Valencia

SOIL

Sandy, chalky, clay limestone

AGE OF VINES

70

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 un-fined and lightly filtered

ACCOLADES

95 – 2020 Micalet – Wine Advocate

93 – 2019 Micalet – Wine Advocate

94 – 2018 Micalet – Wine Advocate

