



JAVIER REVERT

Sensal

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.

Sensal is evolving to become Javi's "Village" wine being blended from several sites planted with Monastrell, Bonicaire, Arcos, and Garnacha. 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 tank 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

35-50

ELEVATION

700 meters

VARIETIES

*Garnacha, Monastrell, Bonicaire
(Trepal), 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 unfined with a light filtration*

ACCOLADES

93+ – 2020 Sensal – Wine Advocate

93 – 2019 Sensal – Wine Advocate

92 – 2018 Sensal – Wine Advocate

