

Sensal 2023

Javi Revert Viticultor - 75 cl.



Javi's "vin de village", this cuvée blends the main grapes of the place: Alicante Bouschet and Monastrell. The first comes from a 0,8 hectare vine planted in 1966 at 700 m above sea level; the second, the Monastrell, comes from a small plot on sandy and stony soils at 620 m, planted in 1985. Production: 1,789 bottles, Surprisingly fresh for a bi-varietal from this region.



Vinification

The two varietals are vinified separately; part of them in whole bunches. Only natural yeasts for the fermentation, then 10 months of ageing in oak barrels.



Storage potential

Drink as from : 2023
Best moment : 2027-2029
Until : 2033



To serve

Serve slightly cooled (14-15°C°) in a large glass.



Trial analysis

Light red colour. The fruit on the nose is also red - and exuberant. There are also nice Mediterranean spices (thym and rosemary) and citrus notes in the background. Well-structured on the palate, with elegant tannins - typically Monastrell. A nice acidity, too.



Wine style:

Mediterranean, powerful and mineral



Assembly

Arcos, Bonicaire, Garnacha, Monastrell



Region:

Levante



Appellation:

D.O. Valencia



Wine estate:

Javi Revert Viticultor

Description domain

Javi Revert is a young oenologist who works with Pablo Calatayud at Celler del Roure, in Valencia. In 2014, he founded his own estate, inspired by the vineyards planted with local varieties by his grandfather and great-grandfather. All his parcels are located around his native village of La Font de la Figuera (Terres dels Alforins, in the province of Valencia); they are high-altitude old vines (700-800 m above sea level) planted in field blend, between olive groves, almond trees and woods. A project which brings him back to his family roots.



Biological