

Simeta 2022 Javi Revert Viticultor - 75 cl.



Javi Revert is particularly proud of the Simeta cuvée. It is his flagship wine in red. This wine is made on a small parcel of Arcos grape - a varietal he has saved. This vine was planted in the 1970's on the flanks of the the Penya Foradà, at Tossa de l'Agel (650m above sea-level), on sandy soils. This is Javi's most Mediterranean wine, taking advantage of the warmth of long summer days which suits this variety. Only 1007 bottles of this wine were produced.



Vinification

The grapes were harvested mid-September, in small baskets. Most of the bunches were fermented whole in jars (dolia), without any added yeasts. The wines stayed there for 8 months, before being transferred into demijohns for two months.



Storage potential

Drink as from : 2023
At its peak : 2023-2028
Until : 2033



To serve

Serve in a large glass, so as to let the wine breathe, after decanting.



Trial analysis

The nice structure of a Mediterranean style wine; fresh, fruity and spicy on the nose, with some undergrowth notes, very juicy on the palate, with a mineral backbone. A very elegant wine, full of the personality of its terroir and of its maker.



Wine style:

Mediterranean, elegant and mineral



Assembly

Arcos (100%)



Region:

Levante



Appellation:

D.O. Valencia



Wine estate:

Javi Revert Viticultor



Biodynamic

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.