

Micalet 2023 Javi Revert Viticultor - 75 cl.



This is Javi's first white wine, made from typical Valencian and Méditerrananean varieties. These grapes come from the slopes of the Penya Foradà, in Font de la Figuera. The Pla del Micalet (or Michael's plain, Micheal being the patron saint of Valence), is located at 730 metres above the sea level. Only 2000 bottles!



Vinification

Hand harvested in small baskets in mid-September, the grapes are pressed in whole bunches, part of the crop is fermented in big casks, with indigenous yeasts and without any temperature control, this part being then aged for 8 months in the same casks. The rest of the crop is aged on its lees in demi-johns, also during 8 months. Then both parts are blended.



Storage potential

Drink as from : 2023
Best moment : 2024-2026
Until : 2029



To serve

Serve chilled.



Trial analysis

Clear gold colour. Discreet at first on the nose, it gets more expressive with air (chalk, white fruit, flowers, herbs...). Fresh but opulent on the palate, and so long! Very nice acidity too.



Wine style:

Mediterranean, fresh gourmet wine



Assembly

Malvasia, Merseguera, Tortosí, Trepadell, Verdil



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 Valence); 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.



Biodynamic