

Product code: 3638

LA COMARCAL, CARMEN, VALENCIA, DOP, SPAIN, 2019



Producer Profile

A collaboration of two friends, Javi Revert and Victor Marqués, who first worked together at Celler del Roure.

Their three wines come from terroir specific vineyards to express the very best of the varieties they work with. Delmoro is predominantly Garnacha with some Bobal and Syrah in the blend, fermented separately, and aged in stainless steel and oak. All coming from a four hectare single vineyard. Carmen is 100% Bobal from a two hectare single vineyard and aged for 12 months in a single concrete egg and produced entirely biodynamically.

Viticulture

The soils are tilled organically, avoiding the use of any pesticide and chemical treatments, to ensure the integrity and unique characteristics of the soil.

Winemaking

Harvested in the middle of September, 20% of the fruit is whole bunch pressed and the rest destemmed and allowed to ferment spontaneously then pressed gently and transferred to a single concrete egg where the alcoholic fermentation ends, malolactic begins and it ages for 12 months.

Tasting Note

This purple coloured wine has a mineral freshness on the nose giving way to crisp red fruit aromas. Fresh in the mouth, with some Mediterranean herb character, this is an extremely elegant wine.

Food Matching

Traditional Valencian paella, roasted rabbit, chargrilled sirloin steak.

Technical Details

Varieties:

Bobal 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment