

Product code: 3639

## LA COMARCAL, DELMORO, VALENCIA, DOP, SPAIN, 2020



### 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

The varieties are fermented separately with autochthonous yeasts in a stainless steel tank. Garnacha remains in the tank to age, whilst the Bobal and Syrah if used are transferred to old 225- litre barrels to undergo malolactic fermentation and to rest for 5 months.

### Tasting Note

A brilliant ruby red wine revealing herbs and spice on the nose. Red fruits and Mediterranean forest herbs, such as thyme and rosemary and hint of hay come through on the palate. The spicy background gives the wine a wonderful elegance and freshness, amongst floral notes which can also be found. Rustic, but seductive with a slightly balsamic finish.

### Food Matching

Sits nicely alongside poultry, pork and salmon.

### Technical Details

#### Varieties:

Garnacha 70%  
Syrah 30%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

No oak treatment