

Product code: 4328

La Comarcal, Lafont, Valencia, DO, Spain, 2021



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

Lafont comes from a plot of 2.5 hectares planted on limestone soils in 1975 located at the foot of the Penya Foradà at an altitude between 700 and 720 meters.

Winemaking

All varieties are harvested in mid-September and taken straight to a pneumatic press to perform a direct pressing. 12 hours of static racking before the juice is transferred to a concrete tank and a little into oak barrel. After fermentation begins spontaneously, part of the wine is transferred to the barrel. Once the fermentation is finished, all the wine is put back together in the concrete tank, where it is rested on the lees for 6 months.

Tasting Note

White fruits on the nose, fennel and Mediterranean herbs. Citrus and saline in the mouth with well-integrated acidity and a long finish.

Food Matching

Roast chicken, White fish in sauce.

Technical Details

Varieties:

Malvasia 100%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French

% wine oaked: 50

% new oak: None