

La Comarcal Delmoro Tinto

THE FACTS

COUNTRY: Spain

REGION: Valencia

APPELLATION: Valencia

WINEMAKING: After a rigorous selection in the vineyard, each variety is hand-harvested separately and 70% of the grapes are destemmed and crushed, while 30% are vinified as whole bunches with stem inclusion. Garnacha and syrah are fermented separately in stainless steel tanks with native yeasts, followed by eight months aging in stainless steel for garnacha and concrete tanks for syrah. The two varieties are then blended and rested before a very light filtration, but no fining, before bottling.

ALCOHOL BY VOLUME: 13.0%

AGING: 8 months; garnacha in stainless steel; syrah in concrete

THE STORY

La Comarcal is a small project by two good friends who just happen to be two of eastern Spain's most talented viticultors: Javi Revert and Victor Marqués.

Located in the mountainous village of Venta del Moro in the Valencia D.O., La Comarcal ("The District") is a young winery founded in 2017 with the inspiration of making delicious, youthful wines—new expressions based on the old mountain vineyards of native Valencian grape varieties they farm with certified organic viticulture and native yeasts, utilizing only a judicious amount of sulfur. They focus on regenerative agriculture in every aspect of their work.

PHILOSOPHY: Their philosophy is to utilize the native farming methods of Valencia to deliver clear, expressive translations of their landscape and moments shared with good food and friends.

THE ADJECTIVES

OVERALL: Freshness and Balance

THE SELLING POINTS

AWARDS: 92pts Wine Advocate

SUSTAINABILITY: Certified Organic, Vegan

