

LA COMARCAL VITICULTURES DELMORO BLANCO VALENCIA

Merseguera and Chardonnay. Floral aromas coupled by hints of apple and pear. Stone fruit on the palate with herbal notes and bright acidity, bringing a welcomed freshness to the wine. Chardonnay adds texture, with a long and saline finish. Well-balanced and exotic, with notable texture and energy, a perfect accompaniment to the incredible foods of Valencia. Crisp, refreshing easy drinking to savor! Organic.



From vineyards near the mountainous village of Venta del Moro in the Valencia D.O., Spain. A blend of young and old vines from the indigenous Merseguera and Old-Vine Chardonnay. The soil limestone-rich calcareous clay. The altitude is 600 meters with a continental climate heavily influenced by the Mediterranean Sea. Each varietal is hand-harvested separately and whole bunches are pressed in a pneumatic press. Chardonnay is fermented in used foudres with native yeasts, followed by six months in the same barrels on the fine lees without bâtonnage. Merseguera is fermented with native yeasts and aged in concrete tanks for six months. The two varieties are then blended and rested before a very light filtration, but no fining, before bottling.

La Comarcal ("The District") is a young winery founded in 2017 by two good friends who happen to be two of eastern Spain's most talented viticultors: Javi Revert and Victor Marqués. The inspiration is to make 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. They focus on regenerative agriculture in every aspect of their work. From researching the best locations to replant native varieties and constantly exploring their Valencian region, searching for unique plots of land with stories to tell, to working with traditional mixed-agriculture farming and planting trees, Javi and Victor are lifelong students of their natural environment, with the winemaking experience to make a significant impact in their region. It shows in the energy and transparency of the project, as this winemaking duo is among the most exciting teams to watch in Spain. Javi Revert comes from a long line of Valencian winemakers, working with historic vineyards originally planted by his great grandfather. Victor Marqués has worked with several prestigious winemaking cooperatives over the years, in addition to his work at Celler del Roure. Both bring an incredible amount of experience, talent, and passion to their work in exalting the diversity of their native Valencian region. Their collaboration brings together their collective expertise and skills with a focus on bettering their region's winemaking legacy.

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Tasting Note:

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Merseguera & Chardonnay. Floral aromas with apple & pear; flavors of stone fruit, herbal notes & bright acidity; balanced, fresh & exotic, with notable texture & energy & a long saline finish. Organic.

Shelf Talker:

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