

LA COMARCAL VITICULTURES DELMORO TINTO VALENCIA

Old-Vine Garnacha and Syrah. A brilliant ruby red color. Aromas of red fruits, herbs and spicy touches. Fresh flavors of red fruits with thyme, rosemary and hay. The spicy background gives the wine a wonderful elegance, with floral notes, fresh acidity and leathery tannins. Rustic, but seductive with a slightly balsamic finish. A Mediterranean red with great freshness and balance, with a fruit-driven, approachable palate perfect for just about any food pairing. Organic.



From vineyards near the mountainous village of Venta del Moro in the Valencia D.O., Spain. The vines are 15-50 years old. The Garnacha comes from the 8.8 acer Guindal vineyard planted in 1987 at 600m. Bush-trained, Old-Vine Syrah makes up the remainder of the blend. Each variety is hand-harvested separately, 70% of the grapes are destemmed and crushed, while 30% are vinified as whole bunches with stems. Fermented separately in stainless steel tanks with native yeasts, followed by 8 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, no fining.

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 viticulturists: 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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Shelf Talker:

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