

LA COMARCAL VITICULTURES CARMEN VALENCIA



Bobal and Garnacha planted in 1965 at 650m. A limited, flagship red. The wine is savory and Mediterranean in character with round, fine tannins and an elegant, powerful palate. Crisp red fruits and Mediterranean herbs make this an elegant wine that goes perfectly with traditional paella and grilled meats. Organic.

A limited, flagship red from the Valencia D.O., Spain. The bobal comes from Paraje Tolluelos, a two-hectare plot planted in 1965 at 650m, and one hectare of garnacha, near the mountainous village of Venta del Moro. The soil is calcareous clay. After a rigorous selection in the vineyard, each variety is hand-harvested separately. 50% of the grapes are destemmed, and 50% are fermented as full clusters with indigenous yeasts. Bunches are then pressed, and alcoholic and malolactic fermentations finish in a cement egg, followed by 12 months of aging in concrete and 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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Bobal & Garnacha. Savory & Mediterranean in character with round, fine tannins & an elegant, powerful palate; crisp red fruits & Mediterranean herbs; elegant. Organic.

Shelf Talker:

LA COMARCAL CARMEN VALENCIA

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