

LA COMARCAL

Year Founded: 2017

Region: Venta del Moro, Spain

Founder/Winemaker: Javi Revert and Victor Marqués

Fun Fact: La Comarcal was built on the friendship formed by Javi and Victor while working together at the influential Valencian winery Celler del Roure for over ten years. They represent the new generation from Valencia focused on regenerative farming and exceptional quality while retaining the approachability and relaxed attitude of their laid-back Mediterranean region.

-Certified Organic-

La Comarcal is a small project by two good friends who just happen to be two of eastern Spain's most talented viticulturists: 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 focus on regenerative agriculture in every aspect of their work. From researching the best locations to replant native varieties to replace the once-dominant international varieties 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. Their collaboration brings together their collective expertise and skills with a focus on bettering their region's winemaking legacy. While this is just the beginning for Javi and Victor's La Comarcal, the two "traveling winemakers" are already authoring some of the Valencia region's most exciting wines. They will undoubtedly lead this generation of Valencian winemakers into new territory.



Delmoro Tinto 2024

La Comarcal Tinto is the village bottling from Font de la Figuera, harvested from vineyards representing an unusual blend of 50% Cabernet Franc grown in the Juncarejos area, with 25% Monastrell and 25% Forcallà from the Alforins Valley. While this is a very different cépage from previous vintages, the profile retains the same qualities of this beloved wine: it's a young, fresh and juicy crowd-pleaser with real depth. Thanks to the Cabernet Franc, there are some more pronounced balsamic and savory notes atop the core of red berries and herbs. It's fine-boned, medium-bodied, and serious, with very fine tannins. After a rigorous selection in the vineyard, each variety is hand-harvested. 50% of the grapes are destemmed and crushed, while 50% are vinified as whole bunches with stem inclusion. Each variety is fermented separately in stainless steel tanks with native yeasts, followed by six months aging in concrete tank. The varieties are then blended and rested before a very light filtration, but no fining, before bottling.

92 Points – Robert Parker



LA COMARCAL
DELMORO