



## Micalet 2024

*Grape varieties: Tortosí, Trepadell, Malvasía, Merseguera, Palomino, and others.*

*Aging: 9 months in a 600-liter concrete vat and foudre.*

*Alcohol: 12.5%*

*pH/acidity: 3.1 / 5.9*

*Residual sugar: 0.2 g/l*

*Bottling date: May 2025*

*Production: 2,400 bottles*



**JAVI REVERT · VITICULTOR**

Nestled in the mountains, at the foot of the imposing Penya Foradà, lies a vineyard of white soils on a moderate slope, with dry stone paths that mitigate the unevenness, and ancient vines of ancient varieties planted directly into the immutable soil for hundreds of years. Pla del Micalet is a special plot, the plot that transmitted the energy necessary to drive it all forward. Micalet aims to be a faithful reflection of this landscape, this area, and the people who make it.

Micalet comes from a single 2.5-hectare plot planted in 1948 with various white varieties. It is located on the slopes of Penya Foradà, facing northwest and at an altitude of between 730 and 750 meters. The soil is sandy, with highly fractured rocks and high levels of calcium carbonate.



## Winemaking

Two harvests are carried out. First, the part of the plot planted on ungrafted roots, where the vines ripen earlier due to their lower vigor and production. About 10 days later, the other half of the plot, grafted onto American vines, is harvested.

On the same day of the harvest, the grapes are placed in the pneumatic press without destemming for direct pressing. Static settling takes 12 hours, and the grapes are then transferred to a concrete egg where fermentation begins spontaneously and the grapes remain for 9 months without racking.

