



Sensal 2024

*Grape variety: Monastrell,
Bonicaire, Garnacha, Forcallà,
and Arcos*

*Aging: 9 months in a concrete
tank*

Alcohol: 12.5%

pH/acidity: 3.6 / 5.1

Residual sugar: <0.2 g/l

Bottling date: May 2025

Production: 5,800 bottles

Sensal is a single-vineyard wine made with grapes from different plots, all located in Els Juncarejos area of the municipality La Font de la Figuera.



JAVI REVERT · VITICULTOR

We work with old vines, but also with young vines replanted in mountain plots with steep slopes: vineyards that were abandoned decades ago due to difficult tillage and low yields. These young vineyards give us back the hard work they require, offering serious wines with controlled fruitiness that clearly and elegantly demonstrate their provenance.

In short, it is a commitment to the place, to traditional varieties, and to an almost forgotten heritage. All with the goal of producing a wine that reflects the winemaking identity of a village.

Soils

The soils are extremely calcareous, with varying depth and composition across plots.

**Production**

Each of the five plots that make up the wine are produced separately. Fermentation is always with native yeast and mostly whole bunches. Maceration lasts approximately 15 days. Malolactic fermentation and aging take place in concrete tanks.