



Simeta 2023

Grape variety: Arcos

*Aging: 12 months in foudre and then
6 months in a concrete egg*

Alcohol: 13.5%

pH/acidity: 3.5 / 5.2

Residual sugar: 0.2 g/l

Bottling date: March 2025

Production: 2,750 bottles



JAVI REVERT · VITICULTOR

Single-vineyard wine made with Arcos, a local variety with a very long cycle, large, loose bunches, and plump, thick-skinned berries. Pure Mediterranean.

And that's what Simeta aims to be: a Mediterranean wine, with color, aromas, and Mediterranean tannins. With the freshness of its undergrowth, of its August mornings that drench the vine leaves with dew, and the mild temperatures that the night brings. But it also aims to reflect the warmth of the long, dry summers that this variety absorbs so well.

The plot is located on the southern side of Penya Foradà and was planted in 1970 on sandy soil with a high iron content and fractured limestone rock of dolomitic origin.



Production

Fermentation in a concrete tank with native yeast and 100% whole bunches. Maceration lasts approximately 28 days. After pressing, the wine is transferred to a concrete tank for malolactic fermentation. After this, it is aged in a foudre for 12 months, followed by a six-month maturation in a concrete egg.