



OUR STORY, A LEGACY OF EXCELLENCE



Foundation Casa Sala **1861**



Foundation of the winery **2004**

1911

Union of the Ferrer and Sala Families



2019

The Hevia-Ferrer family acquires Cavas

Marevia



Since 1861, our family's story has been closely tied to the land, the vineyard, and a deep respect for time. Today, that story lives on in every bottle of Cavas Marevia.



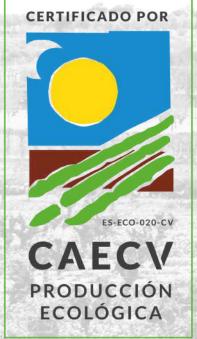
ORGANIC FARMING

At **Cavas Marevia**, we cultivate our vineyards organically, without herbicides, pesticides, or synthetic fertilizers. We are committed to preserving biodiversity, soil fertility, and the landscape, making responsible use of natural resources. In the winery, we follow certified organic processes: we use non-GMO yeasts, organic sugar for the second fermentation, and cold stabilization.

Thanks to this firm and determined commitment from the very beginning, today **Cavas Marevia** has established itself as one of the leading wineries in the production of organic cava within the CAVA Designation of Origin.

Our commitment to sustainability has never been a trend, but a conviction that is part of our identity. It has allowed us to position ourselves as **pioneers in a model of viticulture** that is respectful of the environment and focused on quality.



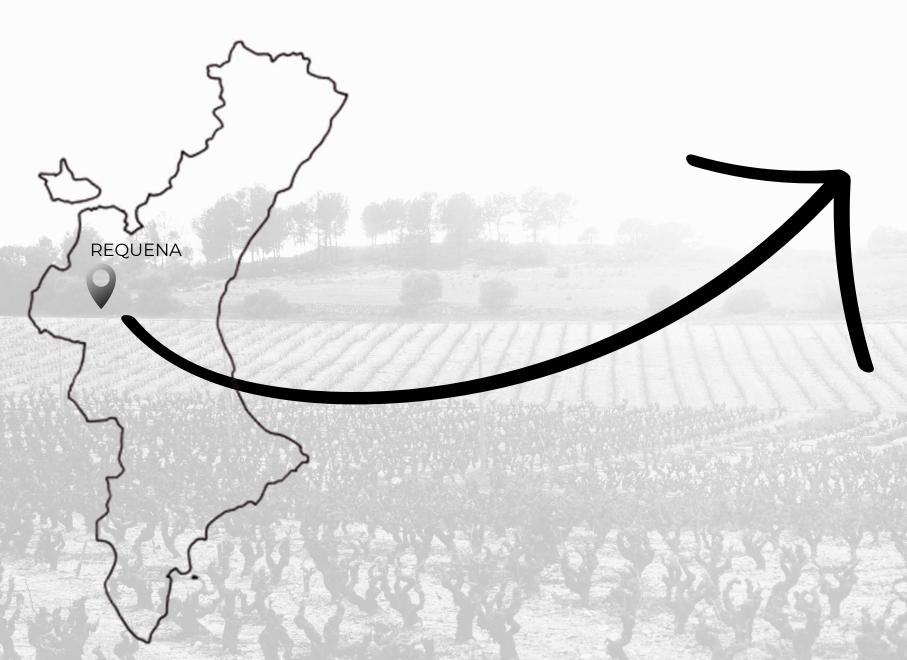






UNIQUE VINEYARDS, CONTEMPORARY CAVAS

groves.



We are from **Requena**, through and through. With a unique and passionate character, shaped by the Levantine sunlight and the highlands overlooking the Mediterranean.

Located in the Valencian Community, Requena is the largest municipality in the region, covering 816 km². Its greatest

treasure is the **vineyard**, complemented by almond and olive

The excellence of our vineyards on the **Requena** plateau allows us to obtain grapes of exceptional quality. From this raw material, we craft sparkling wines of great finesse and complexity, combining a fruity, fresh profile with distinctive elegance. Our style aligns with the tastes of today's consumers: expressive, well-balanced cavas that are easy to enjoy at any time, without losing the authenticity that defines Marevia. We use exclusive grape varieties that give our cavas a unique personality: **Macabeo, Chardonnay, Pinot Noir, and Garnacha.**

Sustainability, Quality, and Tradition are not just words.

They are the pillars that make us unique.



COMMITMENT TO SUSTAINABILITY

At **Cavas Marevia**, we believe that doing things right also means doing them responsibly. That's why we hold the **SWfCP** certification, the leading sustainability seal for wineries in Spain, granted by the Spanish Wine Federation. This recognition highlights our commitment to environmentally respectful viticulture and a production model aligned with the care and preservation of our surroundings.

In line with this philosophy, we have installed **530 kW of solar energy** through photovoltaic panels on the roof of our winery, allowing us to be 100% self-sufficient for much of the day—especially during peak production times. Additionally, the rest of the energy we consume comes exclusively from certified renewable sources. Because at Marevia, we believe the best toast is the one made with awareness and respect for the planet.

Key data since the installation of photovoltaic panels



738.85 tons of coal saved



Plan underway to adapt the winery to a lighter bottle

We have invested over €1 million to upgrade our facilities and work with lightweight bottles



877.38 tons of CO₂ emissions reduced





Equivalent to planting 1,150 trees



Where Are We?

ADDRESS

C/Construcción s/n Polígono Industrial El Romeral CP 46340 Requena - Valencia

Tierras altas que miran al Mediterráneo











ELEGIR | COMPARTIR | CUIDAR