

Finca Sandoval,
`Aurora` 2022
Manchuela, Castilla-La Mancha, Spain

FINCA
SANDOVAL



Grape Varieties **60% Marisancho**
 30% Other Native White Varieties
 10% Albilla de La Mancha

Winemaker	Javier Revert
Closure	Natural Cork
ABV	12.5%
Acidity	6.74g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Finca Sandoval was founded in 1998 by El Mundo editor and wine columnist, Víctor de la Serna. His early influence brought this winery, and the overlooked region of Manchuela, to the attention of worldwide critics. Now, with new owners led by local businessman and wine nut Angel Garcia-Cordero and talented Valencian winemaker Javier Revert at the helm, its vibrant, soulful wines epitomise Spain's rejuvenated wine scene. Finca Sandoval vineyards are perched among a network of medieval towns topped with Moorish castles on the banks of the Jucar River. The region was once known for its saffron production but was largely abandoned in the mid-20th century as workers fled agricultural work for the big cities. Producers such as Finca Sandoval have been fundamental to its revival.

VINEYARDS

Finca Sandoval farm 26 hectares of organically certified vineyards located between 700-1000 m on the slopes of the Cuenca mountains, in Ledaña village. The soils are mainly sandy limestone. The oldest vineyards are planted with the region's heritage varieties bobal, monastrell and garnacha, while the original syrah and touriga nacional vineyards were planted by Víctor. The local white varieties used to make Aurora are sourced from a mix of 50 to 80-year-old organic certified estate-grown vines with fruit from traditional farmed vineyards that Finca Sandoval rents in the area. The albilla manchego, marisancho, tortosí and trepadell white varieties are co-planted in ancient bobal vineyards on more calcareous soil that together with the altitude of the vines enhance the freshness of this wine that sits outside the Manchuela appellation.

VINTAGE

The 2022 vintage saw lower yields due to the very low rainfall and extreme heat between June and August. The region experienced a very rainy spring which allowed a good flowering and has helped to replenish the water levels. The generalised drought that marked the summer months lowered the risk of rot and disease, resulting in a healthy and highly concentrated crop with more fruity and mature wines. On the other hand, production in Castilla La Mancha was down 10% compared to 2021. The grapes for Aurora were harvested at the end of August, to preserve the acidity and the fresh aromatics.

VINIFICATION

All the varieties were hand-picked simultaneously and transported to the winery. Following whole bunch pressing, the grapes were co-fermented using indigenous yeast in a mix of five hectolitres French oak barrels and clay amphorae. The wine was matured for 10 months before bottling without fining or filtration.

TASTING NOTES

This is a unique field blend revealing notes of almond, apricot and white flowers on the nose. On the palate, the orchard fruit character stands out. This wine has a good structure with racy acidity and a delicate minerality.

LIBERTY WINES