

Finca Sandoval,
`Finca Sandoval` 2021
Manchuela, Castilla-La Mancha, Spain

FINCA
SANDOVAL



Grape Varieties	100% Syrah
Winemaker	Javier Revert
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.1g/L
Acidity	5.5g/L
Wine pH	3.56
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, 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 are sourced from 50 to 80-year-old vines and include albilla manchego, marisancho, tortosí and trepadell varieties. They 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.

VINTAGE

The 2021 started with a cold winter and a record-breaking 50cm snowfall brought by storm Filomena in January. While the low temperatures caused some damage to the vines, the snow helped build up the water reserves for the rest of the year. Spring started out cool which delayed the cycle. The summer was hot and dry until heavy rain hit the region in August. September was also characterised by intermittent rainfall, which required close monitoring of the vine health, but also allowed the grapes to develop and reach full and balanced ripeness.

VINIFICATION

The grapes were hand picked and transported to the winery where they were foot treaded. After an initial short cold maceration, fermentation started with indigenous yeasts in stainless-steel, with 40% whole bunches adding lift and a 15 day maceration adding structure. The wine was then aged in large foudre for 18 months allowing for gradual integration and development of complex aromas.

TASTING NOTES

Described by wine critic Luis Gutiérrez as `one of the purest expressions of syrah in Spain`, the nose combines aromas of violet and dark berries with hints of smoke and pepper. On the palate, it is juicy, powerful, and balanced with fine tannins.

LIBERTY WINES