

Finca Sandoval,
`Aurora` 2023
Manchuela, Castilla-La Mancha, Spain

**FINCA
SANDOVAL**



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 750-1000 metres 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 grapes used to make Aurora are sourced from a mix of 70 to 80-year-old organic certified bush vines.

VINTAGE

The 2023 will be remembered as one with many challenges. The winter months began with abundant rainfall, this was welcomed after years of drought and allowed the vine cycle to remain on track. The water reserves were well needed when the summer months arrived due to numerous heatwaves throughout July to October. Despite these challenges, the grapes ripened perfectly and the resulting harvest was of great quality.

VINIFICATION

All the grape varieties were hand-picked and transported to the winery, where the whole bunches are pressed, followed by an initial cold maceration for 24 hours. After 24 hours, the juice is then racked and fermentation is started using indigenous yeast. Fermentation takes place in stainless-steel tanks and then aged in 2500 litres French oak foudres and concrete eggs, 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.

Grape Varieties	50% Macabeo 50% Marisacho
Winemaker	Javier Revert
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.38g/L
Acidity	6.61g/L
Wine pH	2.91
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan