

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

**FINCA  
SANDOVAL**



Grape Varieties	<b>99% Syrah</b> <b>1% Touriga Nacional</b>
Winemaker	<b>Javier Revert</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.24g/L</b>
Acidity	<b>5.11g/L</b>
Wine pH	<b>3.86</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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 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 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 2022 vintage saw reduced yields due to the very low rainfall and extreme heat between June and August, with production in Castilla La Mancha down 10% compared to 2021. The region experienced a very rainy spring which allowed a good flowering, and which helped to replenish 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.

## 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 50% whole bunches adding lift and a 15 day maceration adding structure. The wine was then aged in large foudre for 15 months allowing for gradual integration and development of complex aromas.

## TASTING NOTES

The nose combines aromas of violet and dark berries with hints of smoke, pepper and balsamic. On the palate, it is juicy, powerful, and balanced with fine tannins.

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