

Finca Sandoval,
`Salia` 2022
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 700-1000 metres above sea level on the slopes of the Cuenca mountains, in Ledaña village. The oldest vineyards are planted with the region's heritage varieties on mainly sandy limestone soil : Bobal, Monastrell and Garnacha, while the Syrah and Touriga Nacional vineyards were planted by Víctor.

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

All the varieties were hand-picked simultaneously and transported to the winery where they were directly pressed. The grapes were co-fermented using indigenous yeasts, followed by ageing in 300 and 500 litre oak barrels, as well as 2500 litre foudres, for 12 months prior to bottling.

TASTING NOTES

On the nose, this wine presents aromas of blackberries, blackcurrant and floral notes. There is an elegant freshness on the palate, which is complemented by flavours of black cherries, a touch of cinnamon and velvety tannins.

Grape Varieties **60% Syrah**
 30% Bobal
 10% Touriga Nacional

Winemaker **Javier Revert**

Closure **Natural Cork**

ABV **13.5%**

Residual Sugar **1.1g/L**

Acidity **4.91g/L**

Wine pH **3.62**

Bottle Sizes **75cl**

Notes **Certified Organic, Vegetarian, Vegan**

LIBERTY WINES