

Finca Sandoval,
`Fundamentalista` 2024
Manchuela, Castilla-La Mancha, Spain

FINCA
SANDOVAL



Grape Varieties	60% Bobal 36% Syrah 4% Merlot
Winemaker	Javier Revert
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.21g/L
Wine pH	3.61
Bottle Sizes	75cl
Notes	Certified Organic, 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 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 2024 vintage began with abundant late winter rainfall that provided essential moisture reserves and nutrient development, fostering healthy vine growth and optimal spring bud formation. Cuenca's characteristically intense summer heat did not compromise grape maturation, as careful vineyard management prevented over-ripening. Harvest conditions proved ideal, with consistent sunshine and dry weather eliminating concerns about mildew or excessive humidity. These favourable climatic conditions throughout the growing season culminated in a successful harvest with excellent grape quality and health.

VINIFICATION

The hand-picked grapes were placed directly into stainless-steel tanks on arrival into the winery, with each variety vinified separately. The grapes were fermented using indigenous yeasts in 100% whole bunches, adding an aromatic lift. Once fermentation begins, there are pump overs twice a day until the desired density is reached. Two pressing cycles are then carried out, separating quality, before final blending. The wine was then matured in concrete for eight months.

TASTING NOTES

A vibrant cherry red in the glass. On the nose there are aromas of wild raspberries and black cherry, complemented by dried herb notes of thyme and oregano and a hint of black olive. Juicy and fresh, this wine has a fine texture, smooth chalky tannins, with complexity from the well-defined flavours.