



Grape Varieties	90% Syrah 10% Garnacha
Winemaker	Javier Revert
Closure	Natural Cork
ABV	14%
Residual Sugar	0.31g/L
Acidity	4.56g/L
Wine pH	3.9
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, Maris ancho, 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 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

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 layered with notes of balsamic, pepper and a hint of olive tapenade and charcuterie. On the palate, it is juicy, powerful, and balanced with fine tannins.