

Finca Sandoval,
`Fundamentalista` 2025
Manchuela, Castilla-La Mancha, Spain

FINCA
SANDOVAL



Grape Varieties	75% Bobal 25% Garnacha
Winemaker	Javier Revert
Closure	Natural Cork
ABV	14%
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 2025 vintage was shaped by repeated heatwaves in August, bringing harvest forward and resulting in low yields and naturally higher alcohol levels. Annual rainfall was in line with previous years, and despite a cold winter, there were no significant frost events, allowing the vines to develop under favourable conditions.

VINIFICATION

The grapes were transferred directly to tank on arrival at the winery, with 50% retained as whole bunches and 50% destemmed. For some batches, the proportion was adjusted to 50% whole bunches, 40% destemmed fruit and 10% direct press. Fermentation took place with twice-daily pump overs until the desired extraction was achieved, followed by pressing. Each variety was vinified separately before blending, then aged for nine months in concrete tanks.

TASTING NOTES

A clean and expressive nose showcases fresh wild red fruit with a clear sense of its clay-rich terroir. The palate is juicy and aromatic, offering flavours of black cherry and raspberry, complemented by dried herbs and subtle hints of black olive. Fine, moderately ripe tannins provide a silky texture, while the fresh acidity and well-defined flavours lead to a dry, savoury and persistent finish.

LIBERTY WINES