



FINCA SANDOVAL

Finca Sandoval

Finca Sandoval was founded in 1998 by Víctor de la Serna – writer, critic and editor of *El Mundo* – and winemaker Rafael Orozco. They saw the potential of the high altitude, limestone-rich soils around Cuenca in Manchuela. The project has been on our radar for some time, but our interest was piqued again when Javi Revert – who makes vibrant, terroir-transparent wines in his native Valencia – came on board as winemaker. There is a rich farming tradition in this biodiverse landscape, which rises from 750 to 1000 meters above sea level on the Meseta (central plateau) of Spain. You can still find 80-year-old vineyards planted with traditional local varieties, interspersed with olive trees and cereal crops. Víctor and Rafael planted Syrah and Touriga Nacional – all certified organic – as well as leasing old vine plots of Bobal, Monastrell, Garnacha Tinta, Garnacha Tintorera and Moravia Agria across the region. In their small, functional winery, they work in a modern way, learning from the past to make modern wines with a traditional soul. We're excited to see how this project develops with Javi at the helm.

Finca Sandoval's new winemaker Javier Revert has blended the best parcels of Syrah and Bobal from the 'Casa Blanca' vineyards on the Sandoval estate in Ledaña. The result is a beautiful expression of these two varieties that fuses typicity with a defined sense of place.

ORIGIN

Spain

APPELLATION

Manchuela

SOIL

Sandy clay-limestone

AGE OF VINES

10–85+

ELEVATION

750 meters

VARIETIES

Syrah, Bobal

FARMING

Certified organic

FERMENTATION

Hand harvested, partially destemmed, natural yeast co-fermentation, 15-day maceration

AGING

12 months in 50HL French oak foudres and 500L barrels

ACCOLADES

95 – 2020 Finca Sandoval – Wine Advocate

92 – 2019 Finca Sandoval – Wine Advocate

91 – 2016 Finca Sandoval – Wine Advocate

