



FINCA SANDOVAL

La Rosa

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.

La Rosa is Finca Sandoval's oldest Bobal vineyard planted on a high-elevation slope of gravelly and sandy clay-limestone. While most of the vines are Bobal, small percentages of other varieties are included in the blend.

ORIGIN

Spain

APPELLATION

Manchuela

SOIL

Sandy clay-limestone, gravel

AGE OF VINES

10–85+

ELEVATION

1000 meters

VARIETIES

Bobal, others

FARMING

Certified organic

FERMENTATION

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

AGING

12 months in 500L French oak barrels

ACCOLADES

93 – 2019 La Rosa – Decanter

94 – 2019 La Rosa – Wine Advocate

