



FINCA SANDOVAL

Salia

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.

Javier Revert has hit the ground running as the new winemaker at Finca Sandoval. Salia is made from old-vine Bobal and estate-grown Syrah grapes, which are co-fermented to create a precise and mineral wine.

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

10 months in French oak foudres

ACCOLADES

93 – 2020 Salia – Wine Advocate

90 – 2019 Salia – Wine Advocate

