

# FUNDAMENTALISTA – FINCA SANDOVAL

Castilla la Mancha



**APPELLATION:** Manchuela

**BLEND:** Bobal dominated field blend, including 30% white grapes

**WINEMAKER:** Javier Revert

**VINEYARD:** \_\_\_\_\_

Grapes are from an 80+ year old vineyard in Ledaña, planted with a mix of varieties including 30% white grapes but is predominantly Bobal. The area is between 750-100 metres above sea level, soils are calcerous clay. The climate is continental with a Mediterranean influence.

**VITICULTURE:** \_\_\_\_\_

Certified organic.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand harvested and all the varieties are co-fermented as a field blend in open top vats, with gentle punch downs. The wine is aged for 10 months in 1000 litre clay tinajas (amphorae). It's bottled without fining or filtration and with minimal SO<sub>2</sub>.

**WEBSITE:** <https://fincasandoval.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Smokey yet fresh with black cherry, Mediterranean herbs and a hint of black olive. The texture is chalky and rugged, balanced by clean and precise flavours.