

# FINCA SANDOVAL

Castilla la Mancha



**APPELLATION:** Manchuela

**BLEND:** Syrah and Bobal

**WINEMAKER:** Javier Revert

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

A blend of the best parcels of Syrah and Bobal from the 'Casa Blanca' vineyards on the Sandoval estate in Ledaña. The area is between 750-1000 metres above sea level. Soils are shallow and limestone rich over a solid limestone plate. The climate is continental with a Mediterranean influence.

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

Certified organic.

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

Grapes are hand harvested, the Syrah and Bobal are fermented separately in open top vats, with gentle punch downs. The wines are aged for 15 months in French oak barrels before blending. It's bottled without fining or filtration and with minimal SO2.

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

This wine is suitable for vegans and vegetarians.



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

A nose that reflects the Mediterranean: smokey and full of dried herb and olive. The palate is beautifully fresh, with wild-strawberry, red cherry and blackcurrant notes underpinned by a peppery, herbaceous edge.