

Wines	<b>Finca Sandoval</b>
Ownership	Victor de la Serna
Location	Manchuela, Casa Blanca region, province of Cuenca, 140 miles southeast of Madrid.
D.O.	Manchuela
Grapes Source	Two vineyards with a total of 26 acres (10.8 ha) planted by Mr. de la Serna.
Soil	Soils have a dominant clay-limestone component and belong to four different types: sandy-clay (very shallow and very poor), silty-clay soil, deep clay-limestone and clay-dominated clay limestone soil.
Climate	Harsh continental climate.
Vineyards Age	6 years.
History	Victor de la Serna's idea was to start a vineyard and winemaking project from scratch, planting top-notch Syrah vines which he felt had more potential than the local large-berried Bobal.

## Wines &amp; Tasting Notes

**Finca Sandoval 2006, Finca Sandoval S.A.**

Manchuela

76% Syrah, 13% Mourvèdre, 11% Bobal

Estate bottled.

The main vineyards of Finca Sandoval are located in the Casa Blanca area, roughly equidistant from five winemaking villages: Ledaña, Iniesta, Villarta, Villamalea, and El Herrumblar in Manchuela, in the Cuenca province of Spain, about 150 miles southeast of Madrid. They are located on a rolling high plateau, 2,520 ft. above sea level. In addition, since the estate began producing wine in 2001, it has acquired control (usually through the local 'rento' system, akin to Burgundy's 'fermage') of a number of small, old vineyards planted to the best native grape varieties in several Manchuela villages: bobal in Ledaña, monastrell (mourvèdre) in Abengibre and Ledaña, garnacha (grenache) in Landete and garnacha tintorera (Alicante bouschet) in Pozo Lorente. Bobal, a grape that is only grown in Spain and in Sardinia, is the dominant Manchuela variety.

In the new syrah and touriga nacional vineyards in Casa Blanca and Ledaña, planted in 1998, the vines are planted with a high density (3,030 and 4,500 vines/hectare) for such an arid climate. Syrah is trellised and trained on a bilateral 'cordon de Royat', and touriga nacional is likewise trellised but cane-pruned to the Guyot system. The soils, all with dominant clay-limestone components, belong to four different types: sandy clay and limestone ('blue'), very poor and shallow silty-clay soil ('yellow'), deep clay-limestone with a rock-covered surface ('red'), and clay-rich clay-limestone soil ('black').

The old vineyards, planted between 1939 and 1975 at altitudes ranging from 2,200 to 3,500 feet (the latter being Manchuela's highest), are mostly planted on the classic Castilian clay-limestone soils, and they are all dry farmed and head-pruned in the gobelet fashion, with densities between 1,000 and 1,200 vines/hectare.

The overall yields for all the Finca Sandoval vineyards in 2005 were only 19 hl/hectare.

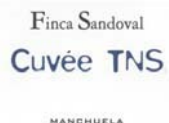
*Grapes from each variety and every soil type are vinified and then aged separately. The grapes are carefully selected in the vineyards and hand-harvested in small 15-kg boxes. After de-stemming, the grapes undergo a cold pre-fermentation soak in small (50-hl) open vats for six to 10 days with frequent 'remontages' and hand 'pigeages', following traditional Burgundy and Rhône practices, before fermentation starts, launched by native yeasts. The must undergoes a cool, slow fermentation at around 26° C. In 2005, the total maceration/fermentation times were between 20 and 30 days.*

*As usual, after a very light pressing in a basket press, all of the wine underwent malolactic fermentation in barrel with regular 'bâtonnage' of the fine lees until this fermentation was completed, then was racked and aged for a total of 11 to 13 months in new and one- and two-year old French oak (85%) and American oak (15%) barrels, either 225-liter or 300-liter in capacity, produced by nine French and Australian cooperages. This 'élevage' period is carried out in the classic Spanish style, with some rackings included. These are always decided after tasting the wines and with the purpose of avoiding*

*excessive reduction levels, always a risk with highly reductive grape varieties such as mourvèdre and syrah.*

*The addition of small, old parcels of native vines has made it possible to regularly increase the percentage of monastrell (mourvèdre) and bobal in Finca Sandoval, so that in 2005 the blend is 76% syrah, 13% mourvèdre and 11% bobal. The increased part of mourvèdre and bobal is an important factor in the wine's aromatic complexity.*

Production: 500 cases for the U.S.



### **Finca Sandoval Cuvée TNS 2006, Finca Sandoval S.A.**

Manchuela

**1500 MI**

66% Touriga Nacional, 34% Syrah

Unfiltered.

The tiny (0.3 ha) experimental plot of touriga nacional, the great Portuguese variety from the Dão and the Douro - which produces silky and floral wines that are a main component of the great Porto blends - gives us a few hundred pounds of grapes. From this, we make the Cuvée TNS, in which two-thirds touriga are blended with one-third syrah. This is bottled in magnums, of which 200 (one third of the total production) have been sent to the United States. In 2005, a second, 0.4 ha touriga nacional plot was planted on an extremely poor limestone soil.

Production: 200 Magnums for the U.S.