



BANCALES DEL SARDAL



Wine from a historic vineyard in La Aguilera, Valle del Gromejón, planted in 1920, on clay-limestone soil, at an altitude of 865 meters, with a north-facing orientation

Tasting note

“Complex yet engagingly pristine, with aromas of red fruit, flowers, mineral-etched citrus, fine spices and herbs. This is very juicy, textured and almost taut, with a medium to full body and fine tannins. Long and intense flavors, but there is little heft from fruit and extraction. The result is a precise, transparent and readily drinkable wine that highlights freshness and texture.” Zekun Shuai, James Suckling.

- ★ 95 Points - James Suckling
 - ★ 95 Points - Decanter
 - ★ 95 Points - Tim Atkin MW (2022)
 - ★ 17/20 - Jancis Robinson (2022)
 - ★ 96 Points - Tim Atkin MW (2021)
 - ★ 96 Points - Tim Atkin MW (2020)
- Red Wine Discovery of the Year

NORTH-ORIENTED CLAY

Vintage	2023
Variety/ies used (with %)	75% tempranillo, 25% albillo mayor
Aging and type of barrel	18 months in 300-liter French barrels
% New barrel and % Used barrel	100% second-year used barrels
Name and location of vineyard/plots	Bancales del Sardal, unique historic vineyard
Vineyard age	Centenary vineyard
Vineyard altitude	865 meters
Soil type	Clay
Vine type	Bush-trained vines in dry farming
Approximate harvest date	September 10
Producer or winemaker name	Winemaker: Andrea Sanz Viticulturist: Pablo Arranz
First vintage of this wine	2020
Wine production details	Fermented in an open 1,000-kilo tank. Manual punch-downs