

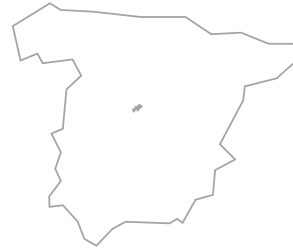
SANCTA YUSTA

Garnacha

2024

DO Cebreros

Sancta Yusta is the result of the close collaboration between our winemaking director, Patricia Lozano, and the most prestigious producers in the Cebreros area. Patricia's extensive experience has contributed significantly to achieving a fresh and elegant wine.



HAMMEKEN
CELLARS

VINEYARDS

Age of Vines

+30 years old.

Yield

25 hl/ha.

Altitude

800 - 900 m.

Climate

Continental Mediterranean climate, extreme and snowy in winter, hot and dry in summer.

Vineyard

Clay and slate soil. Bush trained. Llano Toledo area in Cebreros.

WINEMAKING

Blend

100% Garnacha.

Harvest

September.

Winemaking

Cold Maceration

4°C/72h.

Fermentation

24°C/15 days.

Spontaneous fermentation with indigenous yeasts. Whole bunches.

Ageing

Stainless steel.

Alcohol: 14.5 %
T. Acidity: 5.39 gr./l.
pH: 3.74
R. Sugar: 2.40 gr./l.
V. Acidity: 0.63 gr./l.

Gold 2024 Premios Bacchus
90 Pts 2023 James Suckling
91 Pts 2023 Guía Peñín
90 Pts 2022 Decanter
Gold 2022 Premios Bacchus
Gold 2022 Gilbert & Galliard



Cherry red color
Clear and bright



Red fruits
Fresh floral
Herbal



Balanced
Elegant
Fruity & fresh

Cherry red color, clean and bright. Aroma of red fruits, with fresh floral and herbal touches. In the mouth it is balanced, with an elegant palate and fruity and fresh notes.