

SANCTA YUSTA

Garnacha
2025

SIERRA DE GREDOS - DO Méntrida

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



VINEYARDS

Age of Vines

+50 years old.

Yield

<20 hl/ha.

Altitude

600 m.

Climate

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

Vineyard

Sandy-loam with a clay subsoil. North-facing orientation.

WINEMAKING

Blend

100% Garnacha.

Harvest

Hand-harvested in 20 kg crates in September.

Winemaking

Cold Maceration

4°C/72h.

Fermentation

40% whole cluster, cold pre-fermentation, native yeast, gentle pump-overs, and soft pressing.

Ageing

4 months in 500-liter French oak barrels on fine lees.

Alcohol: 14 %
T. Acidity: 5.00 gr./l.
R. Sugar: 1.50 gr./l.



Bright cherry red
Medium-low intensity



Fresh red fruits
Subtle floral & spicy hint



Fresh
Delicate & elegant
Mineral character

Bright cherry red with medium-low intensity. Aromas of fresh red fruits (cherry) with subtle floral and spicy hints. Fresh, delicate, and elegant on the palate, with a distinct mineral character.