

## Company profile

Foundation	2000	Location	Requena, Valencia, Spain
DO	Utiel-Requena	Altitude	680-750m
Climate	Mediterranean climate influenced by continental factors	Soil	Alluvial. Depends on plot, mainly clay-limestone soils.
Farming practices	Organic	Red wine grape varieties	Bobal, Grenache, Tempranillo, Merlot, Syrah, Cabernet Sauvignon
Total area of the estate	585 ha	White wine grape varieties	Merseguera, Chardonnay, Pinot Noir
Vineyard area	65 ha	Head winemaker	Nicolás Sánchez Diana
Wine production	55000-65000 bottles/year	Company director	Antonio Zahonero

### Requena: High Altitude Wine Region

Located approximately 65 kilometers inland from the city of Valencia, at an altitude of around 700 meters, the surrounding area of Requena has long been known for its thriving grape cultivation and wine production. Influenced by both Mediterranean and continental climates, one of its notable features is the significant temperature difference between day and night, which can exceed 20 degrees Celsius at times.

### Our Natural Environment and Commitment to Sustainable & Organic Farming

The vineyards of San Blas cover 65 hectares within a vast estate spanning 585 hectares, including forests and hills, dispersed across plots of land ideal for grape cultivation, such as gentle slopes and valleys. Surrounding the vineyards are lush natural landscapes teeming with Mediterranean flora like pine trees, rosemary, thyme, and juniper.



We practice Sustainable and Organic Agriculture, cherishing this natural environment, believing it's our responsibility to both the environment and the quality of our produce. This philosophy entails utmost respect for the vast natural surroundings, avoiding practices that threaten it, hence refraining from using chemical fertilizers, herbicides, soil-eroding substances, and systemic fungicides.



Considering vineyards as part of the natural environment, we utilize "natural tools" for pest control, such as natural predators or pheromone capsules.

At San Blas, we view wine as an agricultural product, where grape quality directly reflects wine quality. Therefore, we meticulously select grape varieties suited to each plot's geology and microclimate, implementing cultivation methods tailored to each variety. For instance,

Bobal, requiring yield control, is planted in the leanest soils, trained in the vertical cordon system to direct vigor upward along the trellis.



San Blas believes that wine is an agricultural product, where the quality of the grapes directly reflects the quality of the wine. From this dedication, we have meticulously selected and planted grape varieties that best suit each plot's geology and microclimate, adopting cultivation methods tailored to each variety. For example, Bobal, requiring yield control, is cultivated using the vertical cordon system to direct vigor upward along the trellis, especially in the leanest soils of the estate.

### **Quality Over Quantity: Limited Production Philosophy**

Despite the vineyards spanning 65 hectares, San Blas produces only 55,000 to 65,000 bottles of wine annually. This is because only about 15% of the harvested grapes, the highest quality ones, are used to craft San Blas wines. While each vintage exhibits its unique characteristics due to the selection of the finest grapes, San Blas wines consistently maintain a high level of quality.

### **Winemaking Practices for Optimal Grape Expression**

The winery, resembling the traditional "château" style found in France, houses its cellar at the heart of the estate, where natural and organic winemaking practices take place. Grapes handpicked into 10kg crates are transported to the cellar, cooled, and meticulously sorted on selection tables. Built on a natural slope, the cellar utilizes gravity flow to move the juice into tanks. Stainless steel tanks are used for the fermentation of the wine in terms of hygiene and temperature control, while French oak barrels with a capacity of 500 liters and foudres are mainly used for ageing. SO<sub>2</sub> usage is kept to a minimum, with all wines containing no more than 65 ml/L.



### **Leadership and Expertise: The People Behind San Blas**

Operations are overseen by Antonio Zahonero, CEO, and Nicolas Sánchez, Head Winemaker. Nicolas, a renowned wine scholar in Spain, taught at the Requena School of Enology for 40 years and conducted exceptional research, including publishing papers on indigenous Bobal variety. The Requena School of Enology, a prestigious institution, counts among its alumni Raúl Pérez, a highly regarded winemaker, and Javier Ausás, former Head Winemaker of Vega Sicilia Group, both considered geniuses in winemaking.



### **Wines with Personality: Concept and Value**

Under their guidance, San Blas produces outstanding wines with elegance, balance, and personality. With a focus on providing excellent value for money, these wines truly represent the concept of crafting wines that can be enjoyed with food.

