



## Can' Leandro MONASTRELL 4 MESOS

REGION/ ORIGIN	Valencia Valencia D.O.	WINEMAKER	Gabriel Sanchis
VINTAGE	2019	WINERY ESTABLISHED	2013
VARIETALS	90% Monastrell 10% Garnatxa	VINEYARD(S)	Estate & rented (Garnatxa)
ALCOHOL	14.5%	AGE OF VINEYARD(S)	-18 & 38 years old -38 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	-Limestone, sand, stones -Poor sandy soils
AGING	4 months	ELEVATION	-450 meters -650 meters
BARREL TYPE	225L French oak	FARMING METHODS	Organic & some biodynamic
BARREL AGE	3-5 years	PRODUCTION	11,000 bottles
FILTER/FINING	Plate filtration Vegetable Gelatin		
TOTAL SULFUR	96 mg/l		
RS	1.7 g/l		

*Our wines are in no way a coincidence, but are a real vindication from the outset:  
of our homeland, of the characteristics of our varieties, and of our personality as young winemakers*

*Can' Leandro* is a passion project between two brothers that wanted to restore their family heritage and begin a winery. Alberto and Gabriel Sanchis began in 2013 with the goal to bring the local terroir and local (and some forgotten) grapes together, in harmony with the environment, to make a winery that offers a taste of their home. Gabriel studied design before he made a giant career shift and began his life in oenology. He not only makes the wine from start to finish, but also is responsible for the clean yet beautifully crafted labels of the estate. Almost to the point of obsession, they have focused and repaired old vineyards with nearly extinct varieties in order to bring them back from the grave. Merseguera (a white grape) and Bonicaire (red) are of utmost importance to their farm, alongside the local Monastrell in order to make a small range of wines that are farmed as naturally as possible, and made with a soft hand. Can' Leandro gives the best this region has to offer, being close to the Mediterranean but with higher elevations, poor sandy soils and ancient limestone, and a climate that gives personality and style to what lands in the glass.

*Gabriel's grandfather Leandro had a small winery in his town that was known as Can' Leandro, or "House of Leandro" – Gabriel followed in his grandfather's footsteps so he wanted to name the winery after his legacy*

The 2019 *Can' Leandro 4 Mesos Monastrell* is the winery's example of the famous local grape in its vibrant and fresh form. 90% of the wine is made of Monastrell, from 20 and 40 year old vineyards, and the other 10% is made up of Garnatxa that they farm from a rented piece of adjoining property. The grapes are naturally fermented in stainless steel vats before the wine rests in used French barrique for 4 months. The result is delightful in the glass, offering fresh berries and wild herbs on the nose, and a mouthful of earth and dirt and fruit. The juicy palate is full of cherries, blackberries, and toasted oats. Overall, this is a very approachable red that is full of structure but is easy drinking enough to enjoy on its own or with food, and finishes long and complex reminding of the earth-dredged berry fruit.