



Can' Leandro PAMPOLUT



REGION/ ORIGIN	Valencia Valencia D.O.	WINEMAKER	Gabriel Sanchis
VINTAGE	2019	WINERY ESTABLISHED	2013
VARIETALS	100% Merseguera	VINEYARD(S)	Estate (single vineyard)
ALCOHOL	14%	AGE OF VINEYARD(S)	60 years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	White limestone (albariza)
AGING	5 months	ELEVATION	450 meters
BARREL TYPE	225L French oak	FARMING METHODS	Organic & some biodynamic
BARREL AGE	3 rd -6 th use	PRODUCTION	3,700 bottles
FILTER FINING	Plate filtration None		
TOTAL SULFUR	76 mg/l		
RS	1.6 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.

*Pampolut is an old local aword for someone with big ears,
and since the Merseguera grape has quite large leaves, this forgotten name seemed to fit*

The 2019 *Can' Leandro Pampolut* is made from 100% Merseguera, an indigenous grape to southeastern Spain that is rare to find. These 60-year-old bush vines were recovered and brought back to health when Gabriel and Alberto found this plot of very white limestone growing white grapes. The vines are now producing intense and magnificent fruit, which must be hand-harvested, and then brought to the cellar to macerate with the skins for 36 hours before a gentle pressing. Natural fermentation took place in used French barrique, and lasted about 25 days, when the wine rested for 5 months in those barrels with soft batonnage. The aromas that jump from the glass showcase sweet coconut flesh, acacia flower, and crisp apple. For such a rich and deep nose, the palate hits in a completely different direction, with remarkable freshness that balances fruit and acidity, complex layers that merely hint at wood, and a very long and salty finish.