

Can' Leandro '4 Mesos' Monastrell

(DO Valencia)

90% Monastrell, 10% Garnatxa



The 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.

Bon Vivant

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