



Can' Leandro ALT DE LES FLORS



REGION/ ORIGIN	Valencia Valencia D.O.	WINEMAKER	Gabriel Sanchis
VINTAGE	2018	WINERY ESTABLISHED	2013
VARIETALS	100% Monastrell	VINEYARD(S)	Lloma Rasa (2 single plots)
ALCOHOL	14%	AGE OF VINEYARD(S)	76 years old
FERMENTATION	500L Oak barrels Indigenous yeasts	SOIL TYPE	Poor white calcareous soils
AGING	10 months	ELEVATION	550 meters
BARREL TYPE	500L French oak	FARMING METHODS	Organic & some biodynamic
BARREL AGE	3 rd -6 th use	PRODUCTION	950 bottles
FILTER FINING	Plate filtration None		
TOTAL SULFUR RS	53 mg/l 1.4 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.

Alt de les Flors take its name from the 'cru' in the lower plot of the Lloma Rasa vineyard, it has this name because the fruit showcasing the aromatics of flowers (flors)

The 2018 *Can' Leandro Alt de les Flors* comes from two tiny plots of old bush vines in the Lloma Rasa vineyard. 100% Monastrell grown on the two patches where the soil is poor and calcareous and very white, much like the famous Albariza soils of Sherry country. After a hand harvest, the wine is stored cold for about 36 hours before it is partially destemmed (40% stays in whole cluster) and begins natural fermentation in 500 liter French oak barrels. Each day, soft punch downs are made by hand and fermentation continued for 38 days before pressing and returning to the same barrels for 10 months of aging. Once opened, the aromas are intoxicating, with dark ripe fruits, soft wood notes, and a lovely purple flower component. The palate is driven with minerality, backed with loads of dark fruits, and a freshness that lasts all the way through the long finish.