



Can' Leandro LA LLOMA



| | | | |
|-------------------|--|-----------------------|---------------------------------|
| REGION/ ORIGIN | Valencia Valencia D.O. | WINEMAKER | Gabriel Sanchis |
| VINTAGE | 2018 | WINERY ESTABLISHED | 2013 |
| VARIETALS | 60% Bonicaire 40% Monastrell | VINEYARD(S) | Estate vines (La Lloma Rasa) |
| ALCOHOL | 14.5% | AGE OF VINEYARD(S) | -20 & 70 years -38 years |
| FERMENTATION | Stainless steel Indigenous yeasts | SOIL TYPE | Sandy loam and limestone |
| AGING | 6 months in vessels 4 months in stainless | ELEVATION | 500-550 meters |
| AGING VESSELS | Large used oak Amphora & Concrete | FARMING METHODS | Organic & some biodynamic |
| FILTER/FINING | Plate filtration Natural settling | PRODUCTION | 8,000 bottles |
| TOTAL SULFUR | 73.3 mg/l | | |
| RS | 1.8 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

Can' Leandro La Lloma 2018 is a blend from a vineyard called La Lloma Rasa, with the region's famous Monastrell grape, as well as what the estate has put so much time and energy behind, the Bonicaire grape (pronounced: Boh-nee-ki-ruh). The grapes were fermented primarily as whole clusters for about 12 days in stainless steel before they were gently pressed and then finished their natural fermentation and aging for 6 months in 400L Amphora, 3,000L concrete vats, and 500L 3-5year old barrels. The vessels and grapes were then blended together in stainless steel to mingle and naturally settle for another 4 months before bottling. The resulting wine is refined, elegant, and so bright. Aromas of spice, fresh brambly berries, and fennel-heavy licorice lead to a balanced and soft palate of mountain blueberries, rose pedals, and earth, all wrapping into a long and complex finish.