

Can' Leandro 'La Lloma'

(DO Valencia)

60% Bonicaire, 40% Monastrell



A blend from a vineyard called La Lloma Rasa, of 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 before they were pressed and then finished their natural fermentation and aging for 6 months in 400L Amphora, 3,000L concrete vats, and 500L 3-5-year old barrels. The resulting wine has aromas of spice, fresh brambly berries, and licorice, which lead to a soft palate of mountain blueberries, rose pedals, and earth.

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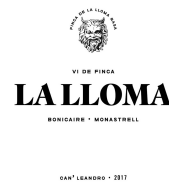
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