



Can' Leandro LA VELLA



REGION/ ORIGIN	Valencia Valencia D.O.	WINEMAKER	Gabriel Sanchis
VINTAGE	2023	WINERY ESTABLISHED	2013
VARIETALS	80% Merseguera 15% Malvasia 5% Tortosí	VINEYARD(S)	Estate (single vineyard)
ALCOHOL	12.5%	AGE OF VINEYARD(S)	50 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	White limestone (albariza)
AGING	5 months	ELEVATION	620 meters
VESSEL	No wood aging	FARMING METHODS	Organic & some biodynamic
FILTER/FINING	Plate filtration Light clarification	PRODUCTION	14,000 bottles
TOTAL SULFUR RS	65 mg/l 2.1 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.

La Vella is the name of the vineyard that sits next to an old house called Venta Vella

The *2023 Can' Leandro La Vella* is a blend of the estate's white varieties that grow on the beautiful property. Mostly comprised of the old indigenous grape Merseguera, from a plot that grows on the north facing slope of the hill, as well as some Malvasia, and a tiny plot of another native grape Tortosi, all come together in the cellar and are held cold for 24-36 hours. The fruit is joined together and macerates with their skins for 3 hours before softly being pressed and a natural fermentation begins in stainless steel, where the wine remains on the lees for about 5 months before bottling. The resulting fresh white is remarkably bright with aromas of green apples, sea-spray, and faint white flowers. In the mouth, the fruit is zippy and zesty with citrus, saline, and mouthwatering acidity, all the while still retaining fantastic texture that lasts through to the long finish.