



## Can' Leandro L'ARENAL



REGION/ ORIGIN	Valencia Valencia D.O.	WINEMAKER	Gabriel Sanchis
VINTAGE	2019	WINERY ESTABLISHED	2013
VARIETALS	100% Monastrell	VINEYARD(S)	Estate (single vineyard)
ALCOHOL	14%	AGE OF VINEYARD(S)	60 years old
FERMENTATION	900L Oak vats Indigenous yeasts	SOIL TYPE	Poor sandy soils (2meters) Limestone crust
AGING	6 months	ELEVATION	550 meters
BARREL TYPE	500L French oak	FARMING METHODS	Organic & some biodynamic
BARREL AGE	3 <sup>rd</sup> -6 <sup>th</sup> use	PRODUCTION	4,100 bottles
FILTER FINING	Plate filtration None		
TOTAL SULFUR RS	47 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.

*Taking its name from the single vineyard 'cru' L'Arenal de la Lloma,  
this small plot is full of sandy soils (arena), and also alludes to the texture of the wine*

The 2019 *Can' Leandro L'Arenal* comes from 60 year old bush vine Monastrell planted on very poor sandy soils in a small portion of the estate. Two meters down is a limestone crust, adding to the complexity of what lies beneath the growing grapes. After a hand harvest, the grapes are stored at a cold temperature for 36 hours before partially destemmed (40% stays as whole clusters), and then they begin a natural fermentation in old 900-liter French oak vats for 35 days. Once pressed, the wine is moved to 500-liter used French barrels, and it ages for 6 months before being bottled. The nose is wildly complex, full of dark fruits and a very spicy character of grass, herbs, cardamom, eucalyptus, and clove. In the mouth, the spicy cardamom continues, along with cinnamon stick, black cherries, and blackberries. Balanced and as fresh as it is dark, the length and texture of this Monastrell goes long after the wine is gone.