



Can' Leandro PANXUT



REGION/ ORIGIN	Valencia Valencia D.O.	WINEMAKER	Gabriel Sanchis
VINTAGE	2020	WINERY ESTABLISHED	2013
VARIETALS	100% Bonicaire	VINEYARD(S)	Estate (single vineyard)
ALCOHOL	14.5%	AGE OF VINEYARD(S)	70 years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Poor sandy loam
AGING	6 months	ELEVATION	550 meters
BARREL TYPE	500L	FARMING METHODS	Organic & some biodynamic
BARREL AGE	3-5 years old	PRODUCTION	3,900 bottles
FILTER/FINING	Plate filtration Natural settling		
TOTAL SULFUR	46 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.

Bonicaire as a young vine produces very large grapes and clusters, nicknamed like the local name for a man with a big belly (Panxut). As the vine ages, it regulates and the grapes become smaller

The 2020 *Can' Leandro Panxut* is 100% Bonicaire (pronounce Boh-nee-ki-ruh), a grape that Can' Leandro revived from old fields and brought it back into fruition for their red wines. This variety is the same as the Trepas grape found further north in Spain, although showcases a slightly different style due to its own particular terroir. Once the hand-harvested grapes come into the cellar, mostly whole-cluster fermentation takes place naturally in 500L used French barrels for 63 days with one-time-a-day by-hand punch downs. After pressing, the wine is returned to the same barrels for around 6 months before it is bottled. The result has a lift of crunchy and spicy fruit in the nose, like the brambles of wild blackberries in the forest. The acidity is fresh, but does not dominate the palate, while wrapped by the fruit and savory qualities that the aromas foreshadowed. There is a bit of chew to the tannins, but soft enough to let the delicious primary flavors last in the mouth for a very long time.