

Can' Leandro 'Panxut'

(DO Valencia)

100% Bonicaire



The Panxut is 100% Bonicaire (pronounce Boh-nee-ki-ruh), the same grape as 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, whole-cluster fermentation takes place naturally in 500L used French barrels for 35 days with daily, but soft, 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 all throughout the nose, wild blackberries, fresh acidity, and savory qualities.

Bon Vivant

Can' Leandro 'Panxut'

(DO Valencia)

100% Bonicaire



The Panxut is 100% Bonicaire (pronounce Boh-nee-ki-ruh), the same grape as 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, whole-cluster fermentation takes place naturally in 500L used French barrels for 35 days with daily, but soft, 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 all throughout the nose, wild blackberries, fresh acidity, and savory qualities.

Bon Vivant

Can' Leandro 'Panxut'

(DO Valencia)

100% Bonicaire



The Panxut is 100% Bonicaire (pronounce Boh-nee-ki-ruh), the same grape as 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, whole-cluster fermentation takes place naturally in 500L used French barrels for 35 days with daily, but soft, 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 all throughout the nose, wild blackberries, fresh acidity, and savory qualities.

Bon Vivant

Can' Leandro 'Panxut'

(DO Valencia)

100% Bonicaire



The Panxut is 100% Bonicaire (pronounce Boh-nee-ki-ruh), the same grape as 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, whole-cluster fermentation takes place naturally in 500L used French barrels for 35 days with daily, but soft, 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 all throughout the nose, wild blackberries, fresh acidity, and savory qualities.

Bon Vivant

Can' Leandro 'Panxut'

(DO Valencia)

100% Bonicaire



The Panxut is 100% Bonicaire (pronounce Boh-nee-ki-ruh), the same grape as 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, whole-cluster fermentation takes place naturally in 500L used French barrels for 35 days with daily, but soft, 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 all throughout the nose, wild blackberries, fresh acidity, and savory qualities.

Bon Vivant

Can' Leandro 'Panxut'

(DO Valencia)

100% Bonicaire



The Panxut is 100% Bonicaire (pronounce Boh-nee-ki-ruh), the same grape as 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, whole-cluster fermentation takes place naturally in 500L used French barrels for 35 days with daily, but soft, 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 all throughout the nose, wild blackberries, fresh acidity, and savory qualities.

Bon Vivant