Can' Leandro La Vella, DO Valencia 2023

ECN0012023

Can' Leandro

— Valencia, Spain

A delicous and complex blend of indigenous old vine varieties showing a new side to modern Spain - with freshness and vibrancy at the core.

Production

Predominantly Merseguera (80%) with some Malvasia and Tortosi - the grapes are sourced from a 3.5 hectare plot on the Venta Vella estate, 620 metres above sea level. The Gobelet vines grow in shallow white limestone (albariza) soil. The grapes are harvested into 18kg crates, and stored cold for 24-36 hours. They're then cold-macerated on the skins (8°C) for 3 hours. Alcoholic fermentation takes place at 14-16°C for 33 days in stainless steel, then the wine remains on fine lees before bottling in March of the following year.

Tasting note

A nose of fresh lemon peel, white flowers and white peach. On the palate the fruit competes with the saline, flinty characters. Medium bodied with good weight and texture. The wine has a vibrancy driven by fresheness of acidity. This is in contrast to Merseguera's reputation for being low acid and oxidative, but in Gabriel's careful hands he tames it into a pure, characterful and fresh expression, reflecting a new wave of Spainish wines.

Food Match

Would make a perfect match tyo the local Valencian mussels called clóchinas.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Valencia

Grape Varieties:
Merseguera 80%, Tortosi 10%, Malvasía 10%

Suitable for:
Vegan

Bottle Barcode:
8434563497762