Can' Leandro La Lloma, DO Valencia 2023

ECN0022023

Can' Leandro

— Valencia, Spain

Welcome to the new wave of Spanish wine - Can Leandro represent an ambitious approach to making wine, taking inspiration from the past to craft wines for contemporary tastes.

2023 Vintage

Robert Parker
External 2025

Production

The Bonicaire and Monastrell, Gobelet-trained, vines are cultivated in the Lloma Rasa vineyard at 500-550 metres altitude. Bonicaire grows in poor, sandy loam soil, and Monastrell in sandy-limestone soil, with a 2 metre deep limestone crust. Alcoholic fermentation takes place in stainless steel at 24-26ºC of the whole bunches, including stems, for 20 days. After pressing the wine completes fermentation in a combination of large oak barrels, amphora and concrete tanks - where it then remains for a time on fine lees.

Tasting note

This wine represents a new wave approach to wine in south-east Spain. Fresh, perfumed aromas of red fruit with lightly floral notes. Spicy, bright and slightly wild with touches of herbs like rosemary, and black olives in the background, alongside juicy cherry fruit and florality. The palate is bright and elegant with red berry and forest fruit characters, gentle but persistent sandy tannins and juicy acidity.

Food Match

With its bright acidity and fine tannins this would make a perfect match with cured meats, or something made with really good roasted tomatoes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Valencia

Grape Varieties:
Bonicaire 60%, Monastrell 40%

Suitable for:
Vegan

Bottle Barcode:
8434563497755