Can' Leandro Alt de les Flors, DO Valencia 2023

ECN0042023

Can' Leandro

— Valencia, Spain

Production

The old, Gobelet-trained, Monastrell vines grow on a 2.6 hectare plot at the Lloma Rasa estate, 550 metres above sea level. The soil is shallow, poor white chalk (almost albariza). The grapes are harvested into 18kg crates, and cold stored (at 8°C) for 36 hours before alcoholic fermentation and maceration. This takes place with 40% of the stems, at 26°C, in 500 litre oak casks for 43 days with gentle pigeage. The wine then spends 10 months in 600 litre French oak before bottling and release.

Tasting note

Intense and bright aromas of dark fruits with hints of violet and spice. The palate has a pleasant minerality and ripe plum and bramble fruit. It has a robust structure but supple tannins, and a freshness which lasts through the long finish.

Food Match

Enjoy with rich casseroles and pasta dishes, or roast meats.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Valencia

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Bottle Barcode:
8434563497830