Can' Leandro L'Arenal, DO Valencia 2023

ECN0032023

Can' Leandro

— Valencia, Spain

L'Arenal is one of Can' Leandro's single plot wines, 100% Monastrell, which fully expresses all the characteristics of its terroir.



Production

The Gobelet-trained Monastrell vines grow on the unique 2.6 hectare plot on the Lloma Rasa estate, at 550 metres altitude. The soil is poor quality sandy-silt, on a limestone crust. 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 900 litre oak casks for 35 days with gentle pigeage. The wine then spends 8 months in 500 litre French oak barrels with gentle battonage, before bottling and release.

Tasting note

Aromas of violet, ripe black fruits, smoky spice and savoury, wild characters. Dark plum and blueberry characters on the palate, with notes of cedar and liquorice, and well-integrated oak giving structure and weight - all balanced by bright acidity. The impressive thing about this wine is that, despite being full-flavoured, it has a gentle tannin profile which makes for an easier to drink glass of red wine.

Food Match

Drink with game and roast meats, blue or cured cheeses.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Valencia

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Bottle Barcode:
8437028477033