



JEAN LEON.

Jean Leon Cabernet Sauvignon Gran Reserva 2000



Appellation of origin: Penedès

Grape varieties:

100% Cabernet Sauvignon

Date grapes picked:

Cabernet Sauvignon (22nd September 2000)

Vineyard's age:

Average of 36 years

Area: 8Ha, La Scala vineyard

Vinification:

Type of fermentation: Controlled temperature fermentation (28°) in stainless steel vats, with maceration of skins during 18 days, followed by malolactic fermentation.

Length and type of aging:

Ageing for 25 months in French new oak barriques, followed by minimum 3 years of bottle ageing.

Month wine was bottled: July 2003

Length of bottle aging before release: 36 months (minimum)

Technical data:

Alcohol level: 13'5%

Approximate lifespan in a proper cellar: until 2015

Formats available: 75 cl./ 75 cl./ 75 cl.

Winemaker's comments: Deep ruby colour. Soft and balanced in the nose, varietal, ripe fruits aromas with spicy and toasted background.

With a long ageing potential due to its good structure.

Serving suggestions: This elegant and powerful Gran Reserva will be an excellent partner to beef fillet served with shallot sauce, and could also be combined with lamb knuckles or grilled meats flavoured with herbs.

Serving temperature: between 17° and 19°C.