

SINCE 1963
JEANLEON
A MAN A TIME A WINE

3055
ROSÉ
2023

ORGANIC WINE



Type of fermentation:
Fermentation at a controlled temperature (15° C) in stainless steel tanks for a period of 12 days approximately.

Bottling month:
7th February, 2024

Technical data:
Alcohol level: 13%
Allergy advice: Contains sulfites

DO:
Penedès

Grape varieties:
Pinot noir
Garnacha tinta

Date grapes picked:
Pinot noir: 16th-25th August, 2023
Garnacha tinta: 29th-30th August, 2023

Story:
When Jean Leon first arrived in New York, he worked as a taxi driver. 3055 was his license number and represents a look at the man behind the legend. The humble beginnings of an idealist who made his dreams come true, to open the most luxurious restaurant in Hollywood, "La Scala", and to produce his own wine.

Tasting notes:
Pale pink colour. The nose is fresh, dominated by floral notes, rose petals, red fruits and citrus notes. The entry on the palate is very flavorful, highlighting its balance and elegance.

Serving suggestions:
Pairs perfectly with traditional Spanish appetizers like tapas and charcuterie, as well as with certain vegetable and pasta dishes, medium-aged cheeses, roasts and white meat.
Temperature: between 10°C and 12°C.

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Awards:

2021 vintage:

- 90 points, JamesSuckling.com 2022 (USA)

2020 vintage:

- Double Gold, "Sakura" Japan Women's Wine Award 2022 (Japan)

- 91 points, JamesSuckling.com 2021 (USA)

2019 vintage:

- 91 points, JamesSuckling.com 2020 (USA)

