

JEAN LEON.

Cabernet Sauvignon Reserva 1999

TECHNICAL DATA



Type: Red Reserva. D.O. Penedès.

Grape variety: 85% Cabernet Sauvignon and 15% Cabernet Franc

Area: Le Havre single vineyard (16 Hectares). Planted in 1963.

Harvest: From September 28th, 1999.

Weather conditions: Quite cold winter with some rain. Summer was hot and very dry, with moderate rain in September.

Vinification: Fermentation at controlled temperature in stainless steel vats, with maceration of the skins for around two weeks.

Length and type of ageing: 24 months in oak barrels and 2 years minimum in bottle.

Oak: 225 litre French and American oak barrels.

Date wine was bottled: February 2002.

Alcohol level: 13,5%

Serving suggestions: Ideal for meat dishes with heavy, rich sauces, as well as game and Mediterranean roasts combining spices and vegetable garnishes.

Serving temperature: 18°-20°C.

Winemaker's comments on this wine: Red in color and covered with touches of ochre.

The nose is clean, with varietal notes (pepper) on a background of toast and dry leaves.

The palate has a well-balanced acidity and elegant tannins smoothed by ageing. Full of flavor and reminiscent of ripe fruits of the forest and spices (vanilla, liquorice). Persistent with a lingering finish.