

SINCE 1963
JEAN LEON
A MAN A TIME A WINE



VINYA LE HAVRE CABERNET SAUVIGNON RESERVA 2012

SINGLE VINEYARD WINE ORGANIC WINE

Winemaking:
Manual harvest

Type of fermentation:
Fermentation at a controlled temperature in stainless steel vats for 12 days. Upon completion of fermentation and skin contact (18 days), the wine underwent malolactic fermentation and barrel aging.

Ageing:
Aged for 12 months minimum in 225-liter barrels of French and American oak. The wine is then bottle aged for at least another 2 years.

Bottling month:
September 10, 2014

Technical data:
Alcohol level: 14,5%
Allergy advice: Contains sulfites

Single vineyard wine



Garantia de qualitat
Vi de Finca
LIT A0289877

DO:
Penedès

Grape varieties:
Cabernet sauvignon
Cabernet franc

Date grapes picked:
Cabernet sauvignon: October 4, 2012
Cabernet franc: October 16, 2012

Vine age:
Planted in 1968

Surface area:
16 Ha. "Vinya Le Havre"

Soil:
Vineyard characterized by calcareous clay soil.

Story:
Jean Leon departed from the French port of Le Havre as a stowaway on a ship bound for the USA. A sailor soon discovered him. In an unexpected act of generosity, he decided to conceal the young man's presence. Vinya Le Havre is a tribute to the silent complicity of a stranger who changed Jean Leon's life forever.

Tasting notes:

Cherry red with a medium-high robe. Notes of pepper and ripe red berries stand out in the nose, as well as toast and spices from its ageing in the barrel. A lively attack, medium to full-bodied with a high concentration of soft tannins, giving it a corpulent, oily but elegant palate. Long, persistent finish.

Serving suggestions:

Goes very well with wild game recipes such as venison or wild boar. Serving temperature: 16°C to 18°C.



www.jeanleon.com