

SINCE 1963  
**JEANLEON**  
A MAN A TIME A WINE

**3055  
ROSÉ  
2019**

**ORGANIC WINE**



**Winemaking:**

Less than 2 hours in maceration.  
Taken directly to the press. Only the  
free-run must is used.

**Type of fermentation:**

Fermentation at a controlled  
temperature (15°C) in stainless steel  
tanks for a period of 13-14 days.

**Bottling month:**

18 December, 2019

**Recommended price:**

11,20€

**Technical data:**

Alcohol level: 12%

Allergy advice: Contains sulfites

**DO:**

Penedès

**Grape varieties:**

Pinot noir

**Date grapes picked:**

27 August, 2019

**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 color. Fine fruit (donut peach, banana) and citrus (strawberry) aromas on the nose. Round entry to the palate, giving way to good acidity that carries through to the end. Unfolds elegantly, culminating in a long finish with persistent echoes of strawberry on retronasal.

**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.



[www.jeanleon.com](http://www.jeanleon.com)