

# **VINYA PALAU MERLOT** 2015

## **SINGLE VINEYARD WINE**

## **ORGANIC WINE**



Manual harvest. Crushing and destemming.

Alcoholic fermentation at a controlled temperature of 26°C in stainless steel vats. After 20 days of fermentation it begins the aging in barrel.

Aged in French oak barrels (225 liters) for at least 12 months with malolactic fermentation. Followed by bottle aging for a period of at least six months.

June 8, 2017

Alcohol level: 14,5%

Allergy advice: Contains sulfites



**Penedès** 

**Grape varieties:** 

Merlot

Date grapes picked:

18-21 September, 2015

Vine age:

Planted in 1991

Surface area:

10 Ha. "Vinya Palau"

In this vineyard, the merlot variety grows in two different types of soil: one consists of calcareous day and the other is sandy with high gravel content.

### Story:

An immigrant at the ouset who rose from taxi-driver to successful resaurateur and confidant to the stars of Hollywood's iconic golden age, the story of Jean Leon is the eternal story of the American dream. Aware of his roots, Vinya Palau is an homage to his home town of Santander, the starting point for an incredibly successful life.

### **Tasting notes:**

A vivid red colour with a deeply intense hue. On the nose it is notable for its hints of plum, ripe dark berries, liquorice and balsamics, all over a lightly toasted background. Mid-palate it is distinguished by its acidity which contributes freshness and length. It offers sweet tannins and is wellrounded with a fleshy evolution.

### **Serving suggestions:**

Ideal with poultry like duck magret served in a red berry sauce. Also pairs well with white fish like cod.











## 2015 vintage:

- Gold Medal, Challenge International du Vin 2020 (France)
  92 points, JamesSuckling.com 2019 (USA)

### 2013 vintage:

- 92 points, JamesSuckling.com 2018 (United Kingdom)

## 2000 vintage:

- Best Old World Red Wine, Decanter 2010 (United Kingdom)









