



ST JOANNES

SANT JOANNES CABERNET SAUVIGNON 2007

Variety

Cabernet Sauvignon red variety. D.O. Penedès.

Wine-making

Grape tasting determines the day of the beginning of the elaboration of Sant Joannes red. This begins with a manual harvest of selected plots, which are transported in the shortest time possible to the winery. Once in the winery, the grapes are once again selected prior to being stripped, the first step in the making of Sant Joannes wine. After a soft stripping, the harvest enters the stainless steel trunk-conical tanks for maceration at a temperature of 14°C, this being for a period of time that ranges from 2 to 4 days. Once the maceration is complete, the mix should be fresh, and with a colour and aroma that indicate the beginning of the next process, which is fermentation. This begins with sowing of yeast and continues for two weeks at a temperature of 25°C. During this period it is very important to follow the winemaking process, employing in periodic pumping that will bring us both the structure and color of wine.

Once the fermentation is complete we move on to the bleeding and poring, thereby obtaining a young St. Joannes wine. Depending on its features, the winery decides what percentage of wine is placed in French oak barrels for aging, and the time spent in them. This partial aging is intended to imbue the wine with elegance and structure, while retaining the freshness and variety that is a hallmark of Sant Joannes wines. After the aging, the blend is made final, giving us a wine that is rich, structured, intense and smooth, ready for bottling.

Tasting notes

Dark red in colour with elegant shades of purple. Bouquet with Cabernet features, dominated by green toasted coffee with a background of ripe fruit in harmony with subtle touches of oak. Over time, hints of spice begin to appear. Very elegant and balanced. In the mouth it is sweet and sumptuous, with overtones of fruit (strawberry jam, cassis...) integrated into the enveloping and pleasant tannin nature of the wine. Soft tannins, without peaks, adding to the velvety texture of the wine and its aftertaste. Wood is present, but very well blended. Part of this wine was aged in 225-litre barrels of French oak for 14 months. The rest was kept in a stainless steel tank, giving it a certain freshness.

Serving recommendations

Serve at 17°C in a large wine glass.

Pairing

Cabernet Sauvignon is ideal as an accompaniment to: Camembert and similar cheeses, all red meats, game, rich and spicy pasta sauces, stews.

Note on development in November 2011

It has a strong, full-bodied entry in the mouth and is elegant, round, and velvety from the passage of time and because of the great quality of the vintage.



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