



ST JOANNES

SANT JOANNES RED WINE 2009

Variety

Cabernet Sauvignon red variety 90%, Ull de llebre 10%. D.O. Penedès. Hand-harvested. Pampered vineyards.

Wine-making

Separately harvested grape varieties. Cabernet Sauvignon fermented in a truncated conical tank with pumps. Ull de llebre fermented in a small tank with traditional batonnage with no pressing. Ageing in casks (Nevers St Joannes).

Bottling date

Spring 2011.

Technical details

Alcohol content: 14%.

Available formats: 75 cl.

Production: 12.000 bottles.

Tasting notes

Entry in the mouth reminiscent of wines from sunny regions: explosion of fresh fruit from entry. End palate that fades elegantly. Vivid dark red colour with touches of blue and lilac typical of Cabernet Sauvignon varieties. Spicy and tealeaf notes blend with those of the fruit. Green asparagus and subtle touches of wood are also appreciable.

Complex nose typical of Cabernet and its youth, with a mix both of fresh fruit and candied notes.

Elegant nose characteristic of warm climatic zones. Entry in the mouth explodes with fruity touches right from the start, which blend elegantly with time to yield a subtle aftertaste. Present yet mild tannins also blend with the fruit to create a fine balance.

Serving recommendations

Serve at 17°C in a large wine glass.

Pairing

Goes perfectly with all kinds of mild meat dishes, rice dishes and the best assorted cured pork products. Sublime with pastas and savoury cocas (bread bases) such as those made with baked vegetables.



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