



ST JOANNES

SANT JOANNES XAREL·LO 2008

Variety

Single variety. Xarel·lo white grape. D.O. Penedès.

Wine-making

The elaboration of this wine begins with a tough selection process during harvesting. This is established by closely following the maturity of the grapes on the vine in order to pick them at just the right time.

When they get to the winery the grapes are put through a stripping machine, followed by soft crushing and then pressing using the winery's own programme. The grape juice collected is then cooled to 12°C and stored for 24 hours to achieve perfect racking. Fermentation is slow and performed at the lowest temperature possible, giving the wine the greatest freshness and character possible. The wine is matured with its lees partly in barrels made of French oak and partly in stainless steel tanks for 4 to 5 months, the batonage is then performed until the wine is stable and clear enough for bottling.

Tasting notes

Yellow in colour, with golden flecks, as its should be with Xarel·lo. Aroma of medium intensity, a mixture of fresh notes (fennel, lemon) over a background of toasted bread yeast. Sweet overtones (quince and honey). If not served too cold it is possible to distinguish a hint of white flowers (acacia) thanks to its short time in the barrel. Lasting aroma. Exuberant in the mouth, yet fresh and vivacious. Notable hints of nuts, with a prolonged aftertaste.

Serving recommendations

Serve at between 8°C in summer and 10°C in winter.

Pairing

Ideal as an aperitif, and as an accompaniment to fish, soft cheeses, shellfish, rice and poultry. Perfect and refreshing at any time of the day. Also good with Asian food, such as Vietnamese, Japanese and Chinese.

Elegant development, fresh in the mouth.



Masia Casa Gran s/n
Sant Joan Samora - Sant Llorenç d'Hortons
08791 (Barcelona) España

P. (0034) 93 771 32 79 / (0034) 616 94 23 21
P. (0034) 93 212 31 89 / (0034) 690 05 70 07

www.stjoannes.com

