



# ST JOANNES

## SANT JOANNES XAREL·LO 2009

### Variety

Single variety. Xarel·lo white grape. D.O. Penedès. Hand-harvested. Pampered vineyards.

### Wine-making

Maceration time: 6 hours. Fermentation time and type: 14 days in stainless steel and lastly in used oak casks. Fermentation temperature: 14 -18°C.

Ageing: approximately 20% of the volume spends some 5 months with its lees in used French oak casks (2 to 3 years). The rest remains with finer lees in a stainless steel tank throughout the winter. Both are periodically stirred to yield greater oiliness in the mouth while waiting for the winter cold to prompt the expected maturing effect in wine.

### Bottling date

Spring 2010.

### Ageing time in the bottle

The wine develops very well in the bottle. It grows rounded and loses its initial wild nerve.

### Technical details

**Alcohol content:** 13% vol. If kept properly it is best drunk within 3-5 years.

**Available formats:** 75 cl.

**Production:** 17.500 bottles.

### Tasting notes

Yellow colour with the characteristic golden glint of Xarel·lo. Medium-intensity varietal aroma, blend of fresh notes (fennel) against a mild background of toasted notes and bread yeast. Sweet nuance - uince and honey. If it is not served very cold, notes of white flowers such as acacia or elderflower can be discerned, probably as a result of its short time in the wood. Persistent aroma. Middle palate oily yet fresh and slightly nervy. It is distinguished by notes of dried fruit and nuts and a very long aftertaste.

Over time it loses its touches of honey and retains its volume in the mouth and characteristic oiliness, albeit without the freshness of the 2008. Touches of lemon peel.

### Serving recommendations

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

### Pairing

Ideal for hors d'oeuvres and pre-meal snacks and can also accompany fish either with a consistent texture (rockfish, scorpion fish, sea bass) or a more gentle texture (gilthead bream, sole) because of its gentleness in the mouth. Its nerve and depth make it suitable for rice dishes and white meats. Perfect and refreshing at any time of day for a moment of pleasure with friends. Its most surprising and apt pairing is with Asian cuisines, ranging from milder and product-based (Vietnamese) to more intense yet sophisticated (Japanese and Chinese) foods. Exceptional with a cream cheese of raw cow's milk.



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