



# ST JOANNES

## SANT JOANNES XAREL·LO 2010

### Variety

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

### Technical details

Alcohol content: 13,5% vol.

Available formats: 75 cl.

Production: 9.500 bottles.

### Wine-making

Manual harvest at the very end of September. Clarification for one night (12 hrs) at 13°C. Fermentation in stainless steel tanks at controlled temperature (15°C-17°C). Periodic stirring of lees during winter. Final coupage, prior to bottling, with wine from the previous year (approx. 10%) kept in French oak casks, which add its characteristic elegance.

### Tasting notes

Refined, floral with touches of aromatic herbs and citric notes. Honey background that will increase over the years. Incipient notes of lemon peel that add presence and character to the nose and will also be enhanced in the coming months. An elegant and good presence in the nose gives way to a sensation in the mouth of the nerve typical of its early years although it is meanwhile round and voluminous. Marked end, as is usual for wines from the poor soils of the north of the Penedès region.

### Serving recommendations

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

### Pairing

Generally a wine with a presence to enhance the tastes of a good table. Excellent with white meats, rich and diverse tapas, cheeses of all kinds and even soups rich with ingredients, such as escudella.

If served cold, it is perfect to drink on its own at a warm evening party.



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