



## DESCRIPTION

Brilliant yellow in color with a greenish edge. The nose offers predominant aromas of citrus, fennel, and nutmeg against a white fruit backdrop. Fresh upon entry, with clean acidity. This elegant, delicate acidity persists as the wine unfolds across the palette. Smooth finish, with exquisite creaminess imparted by lees aging.

## VINIFICATION

The wine has had an alcoholic fermentation of 12 days at a controlled temperature of 15°C. Bearing on his lees and a small percentage has been aged in Acacia barrels for 3 months.

## AWARDS

2020 - James Suckling : 92/100

## ADDITIONAL INFORMATION

Grape variety: Xarel-lo  
Brand: Jean Leon  
Country: Spain  
Area: Penedès  
Color: White  
Category: Wine  
Flavor profile: Elegant,Fresh,Soft