



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