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JEAN LEON.



CABERNET SAUVIGNON RESERVA Red

Tasting Notes: Brilliant red colour with ochre rim, a sign of its oak ageing. Intense varietal aroma, complex, with notes of quince jam and prunes, reinforced by the aromas of oak ageing (vanilla, toast, smoke, etc.). On the palate it offers a meaty and velvety attack. Good structure with sweet tannins, accompanied by notes of quince and dried fruits (toasted hazelnuts), it retains good ageing potential, with a long, persistent and pleasing aftertaste.

Varieties: 85% Cabernet Sauvignon and 15% Cabernet Franc.

Winemaking and ageing: Controlled temperature fermentation in stainless steel vats with maceration with the skins for around two weeks and later ageing for 2 years in French and American 230-litre oak casks. Bottled in May of the third year in the winery with a minimum of 2 years further bottle ageing before release from the winery.

Alcohol content: 13.5 - 14° vol

Serving temperature: 18° - 20°C

Gastronomy: Ideal for fine game, all types of meat, especially red meat, poultry, stews, rice dishes and cured cheeses.

