

# SINCE 1963 JEAN LEON EXPERIMENTAL WINE

A MAN A TIME A WINE

**APELLATION OF ORIGIN:** Penedès

**VARIETY:** 100% Moneu

**VINEYARD:** La Serra vineyard, located on the Jean Leon estate in Torrelavit, planted in 2020. Clay soils.

**HARVEST:** 7 September 2023

## FERMENTATION:

Fermented at a controlled temperature of 21°C in stainless steel vats for approximately 9 days. Aged on 225 litre french oak barrels and 2.200 litre fudres for 11 months.

**ABV:** 12,5% vol.

**LIMITED PRODUCTION:** 3.007 bottles

## Tasting notes

The nose reveals remarkable intensity, with prominent black fruit aromas and subtle spicy undertones. On the palate, it offers a luscious entry, excellent concentration, and a fresh, elegant finish.

## Serving suggestions

An excellent match for mild goat cheeses, salads with red fruits and a slightly sweet vinaigrette, or traditional dishes with a modern twist such as eggplant with honey or a salmon version of the classic cod with honey

## Storytelling

Planted in 2020, the pre-phyllloxera Moneu variety is reborn in the vineyards of Jean Leon. This single-varietal wine reflects the commitment to this recovered grape and the ability of viticulture to adapt to the challenges of climate change. With only 3,007 bottles produced, this wine is a unique expression of innovation and respect for our roots.

