Winemaking:
Manual harvest

Type of fermentation:
Alcoholic fermentation at a controlled temperature of 26°C in stainless steel vats. After 16 days of fermentation it begins the aging in barrel.

Ageing:
Aged in French oak barrels for 12 months with malolactic fermentation. Followed by bottle aging for a period of at least six months.

Bottling month:
July 8, 2011

Technical data:
Alcohol level: 14.5%

DO:
Penedès

Grape varieties:
Merlot

Date grapes picked:
Merlot (8 September, 2009)

Vine age:
Planted in 1991

Surface area:
10 Ha. “Vinya Palau”

Soil characteristics:
In this vineyard, the merlot variety grows in two different types of soil: one consists of calcareous clay and the other is sandy with high gravel content.

History:
An immigrant at the outset who rose from taxi-driver to successful resaurateur and confidant to the stars of Hollywood’s iconic golden age, the story of Jean Leon is the eternal story of the American dream. Aware of his roots, Vinya Palau is an homage to his home town of Santander, the starting point for an incredibly successful life.

Tasting notes:
Vivid, ruby-purple color with medium to high opacity. A pronounced presence of ripe red fruit on the nose, along with subtle toasted and spiced aromas acquired during fine oak aging. Notes of Mediterranean herbs like thyme and rosemary emerge in the retronasal stage. A fresh entry and soft, fleshy tannins that coat the mouth before giving way to a long finish mark its evolution across the palate.

Serving suggestions:
Ideal with poultry like duck magret served in a red berry sauce. Also pairs well with white fish like cod.