

SINCE 1963  
**JEAN LEON**  
A MAN A TIME A WINE

# VINYA LA SCALA CABERNET SAUVIGNON GRAN RESERVA 2003

## SINGLE VINEYARD WINE



Winemaking:  
Manual harvest

Type of fermentation:  
Fermented in stainless steel tanks at a controlled temperature for approximately 19 days. 22 days of maceration (skin contact) followed by barrel aging with malolactic fermentation.

Ageing:  
Aged in 100% French oak barrels for 24 months, followed by a minimum of 3 years of bottle aging.

Bottling month:  
Desember 22, 2005

Technical data:  
Alcohol level: 13,5%

Label artist:  
Josep M. Subirachs

Awards:  
- 93 points, Peñín 2014 (Spain)

DO:  
Penedès

Grape varieties:  
Cabernet Sauvignon

Date grapes picked:  
Cabernet sauvignon (22 September, 2003)

Vine age:  
Planted in 1963

Surface area:  
8 Ha. "Vinya La Scala"

Soil characteristics:  
This terrain is characterized by rocky, calcareous clay soils.

History:  
The restaurant foundad by Jean Leon in Beverly Hills gives its name to this Gran reserva which represents the realisation of a great dream: creating a wine that would bear his name. In the golden era of Hollywood, La Scala was the regular meeting place for stars such as Marilyn Monroe, immortalised on this wine's label in a unique portrayal by artist Josep Maria Subirachs.

Tasting notes:  
Dark cherry-red color, good depth and slightly evolved variations in hue along the edges. Intense aroma of ripe and candied fruit, nuances of woodland undergrowth, tobacco and smoke imparted by the French oak barrels. Structured and lush, with a good attack, firm tannins and well-balanced tannin levels and acidity. Long in the mouth and a lingering finish.

Serving suggestions:  
Pairs perfectly with fine, red meat dishes, particularly when accompanied by sauces built around spices like green pepper.