



bodegasJuanGil

JUAN GIL YELLOW LABEL

Producer: Bodegas Juan Gil

Region: D.O. Jumilla

Country: Spain

Variety: 100% Monastrell

Aging: 4 months in american and french oak barriques

Vineyards and Elaboration:

Vineyards around the winery at 700 meters of altitude, of 25-35 years old.

Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation and a short aging in French and American oak depending on the characteristics of the harvest, it has remained in stainless steel tanks until its bottled.

Tasting notes:

Intense deep red cherry colour. Powerful in nose, clean and complex. Very attractive fruity aromas, touches of ripe fruit and reminds of new wood. Well-balanced, soft tannins and very long finish.

Food pairings:

Rice, stews, legumes, mushrooms, stewed meat, cured meat, roasted meats, short or medium cheeses, grilled meat or with sauce.

Service Temperature: 15-18 °C

