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2022 El Nido

The 2022 El Nido was produced with a blend of 70% Monastrell from 32 hectares of vines with an average age of 76 years of age and 30% Cabernet Sauvignon from 12 hectares planted in 1986. It fermented in small stainless steel tanks with neutral yeasts and matured in new French and American oak barrels for 23 months. It's spicy and smoky, with creaminess, ripe berry fruit and a full-bodied palate with abundant, slightly grainy tannins. It has 15% alcohol, a pH of 3.62 and six grams of acidity with three grams of residual sugar. 4,600 bottles produced. It was bottled in September 2024.

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2022 Juan Gil Silver Label

The 2022 Silver Label now shows the name on the label (and also "Etiqueta Plateada" in Spanish). It's their first wine in their new era, which started in 2002, a wine that aims to promote the quality and potential of Monastrell. It matured in new and second-use French oak barrels for one year, but they were looking for lower toast and less impact of the wood in the wine than earlier vintages when it was 100% new oak. It has a paler color and a subtler and more floral nose, keeping the poise and showing surprisingly fresh for the conditions of the year. It's ripe, reflecting the warm and dry weather, with 15% alcohol but very good freshness, coming through as balanced and harmonious, clean and pure. This is a bargain and a success for the year, a champion in drinkability. Bravo! 298,000 bottles produced. It was bottled in September 2024.

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2022 El Nido La Viña de Corteo

The 2022 La Viña de Corteo comes from the 1.8 hectares of Syrah planted in 1998 and is only produced every three or four years given the challenges of the variety in the zone. It fermented in stainless steel but finished in new 225-liter French and American oak barrels where it matured for 23 months. It has toasty notes, spicy and smoky, with aromas of black olives. It has 15% alcohol, a pH of 3.62 and 5.7 grams of acidity and three grams of residual sugar. They only produced 1,500 bottles in 2022.

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2022 El Nido Clio

The 2022 Clio was produced with 70% Monastrell and 30% Cabernet Sauvignon that fermented in stainless steel with neutral yeasts and matured in new French and American oak barrels for 23 months. Despite the oak used, the wine is not that oaky; it's spicy and smoky with notes of ripe berries and aromatic herbs. It's full-bodied, with 15% alcohol, a pH of 3.62 and 5.7 grams of acidity, keeping three grams of residual sugar. It's ripe and lush, with abundant, fine-grained tannins. 46,5000 bottles produced. It was bottled in September 2024.

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2022 Juan Gil Blue Label

The regular 2022 Blue Label (there's also a special cuvée in 2022) was still matured in new oak, but they used less toast and barrels from coopers that marked the wine less. It was produced with a blend of 60% Monastrell, 30% Cabernet Sauvignon and 10% Syrah and had an élevage of 18 months. It's aromatic, spicy and toasty, with notes of vanilla and cinnamon, ripe berries and aromatic herbs. It's ripe at 15.5% alcohol, with a pH of 3.71, 5.5 grams of acidity and three grams of residual sugar. It's medium to full-bodied with abundant, fine-grained tannins and some oak-related flavors. 28,500 bottles produced. It was bottled in May 2024.

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2022 Atalaya Alaya Tierra

The 2022 Alaya Tierra from 50+-year-old vines at 1,000 meters above sea level matured in new French barriques for 15 months. This is dark and concentrated, a powerful red with notes of prunes and dates, black olives and ripe tomato, hinting at over-ripeness, a little earthy and with smoky and toasty notes. It's ripe and powerful at 15% alcohol but with good acidity and abundant tannins. This also has some residual sugar, but again, it goes unnoticed. This wine will require time and/or powerful food. 16,000 bottles produced. It was bottled in June 2024.

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2022 Atalaya La Atalaya del Camino

The 2022 La Atalaya del Camino was produced with a blend of 85% Garnacha Tintorera and 15% Monastrell from 45+-year-old, dry-farmed vines. It's concentrated and ripe but with a moderate 14.5% alcohol for a very warm and dry year, but it kept up to nine grams of residual sugar! Every year, this wine and the Alaya Tierra always finish with some residual sugar because the yeasts cannot ferment anymore, but the sugar goes unnoticed despite being a little higher this year. It has a nose of dry hay and straw, aromatic herbs and a sense of ripeness, hints of plums and a whiff of smoked meat. This fermented separately in stainless steel and matured in French oak barrels for 12 months. It has a full-bodied, round palate with abundant tannins and a dry finish. It's very powerful and requires powerful food. 52,000 bottles produced. It was bottled in July 2024, but there are different bottlings from a master blend kept in stainless steel.

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2023 Atalaya La Bien Plantá

There's a new red with a different profile, the 2023 La Bien Plantá, with a less opulent texture, more red fruit aromas and a more delicate profile. It was produced with 18-year-old Garnacha (not Tintorera) from a biodynamic property (the wine is certified by Demeter) on stony limestone soils at 700 meters above sea level. Here, they have a joint venture with an 85-year-old entrepreneur, with whom they are collaborating. This is their first harvest of what they hope will turn into a new range to capture a new audience. The grapes fermented with indigenous yeasts, and the wine was kept in stainless steel until bottling. It's completely different from the rest of the range, pale and aromatic, with floral notes, red berries, with abundant Mediterranean aromatic herbs, quite primary, naked and with no makeup. It's juicy and fruit-driven, not terribly complex. It has 13.5% alcohol, a pH of 3.49 and 4.7 grams of acidity. It's medium-bodied and has very fine tannins. 20,000 bottles produced. It was bottled in March 2024.

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2023 Juan Gil Rosado

The pale rosé 2023 Rosado is quite unusual, produced with a 50/50 blend of Syrah and Petit Verdot with 13.5% alcohol and very good freshness, a pH of 3.12 and 6.1 grams of acidity. Half of the wine matured in 500- and 600-liter oak barrels for four months. The nose is elegant and subtle, clean and floral, with notes of fennel and licorice, complex. It has a round and velvety palate, very integrated and seamless, serious, with a chalky texture. It's a more serious and gastronomic rosé. 11,000 bottles produced. It was bottled in February 2024.

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2023 Atalaya El Vigía de la Atalaya

The 2023 El Vigía de la Atalaya is the second vintage of this pure Garnacha Tintorera from their own organic vineyards, 25- to 30-year-old, dry-farmed vines, a selection from Laya. The wine wants to showcase more varietal expression and more fruit by avoiding aging in oak. It has very ripe tannins and an approachable profile. It has a very herbal nose with notes of tomato vine and tomato juice, juicy, with a medium-bodied palate and abundant, fine tannins. It has 14.5% alcohol, a pH of 3.84 and 5.7 grams of acidity. This is certified organic. Another bargain. 45,000 bottles produced. It was bottled in February 2024.

- N/A (Jan 09, 2025)

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2023 Atalaya Laya

The entry-level 2023 Laya, produced with 70% Garnacha Tintorera and 30% Monastrell from dry-farmed 30-year-old vines on limestone and stony soils fermented in open-top stainless steel vats. It fermented with neutral yeasts and matured for four months in used French oak barrels, where it also underwent malolactic fermentation. It is fruit-driven and easy to drink, juicy, with 14% alcohol, a pH of 3.79 and 5.6 grams of acidity. It has a very dark color and an expressive nose redolent of black olives and tomato vine, notes descriptive of the variety, with a Northern Rhône whiff. It's juicy and round on the palate, with polished tannins. It delivers way above its price point. 160,000 bottles produced, whereas they usually make over 250,000. It was bottled in May 2024.

- N/A (Jan 09, 2025)

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2023 Juan Gil Blanco

The pale and aromatic white 2023 Blanco from organic vines planted in 2007 had part of the volume (30%) fermented in 500- and 600-liter oak barrels to avoid oak in the wine. It has a contained 13% alcohol, a pH of 3.3 and 6.1 grams of acidity, finishing bone dry. Some people like this white very early on, but I think it's better now, subtler, with less primary and varietal aromas. The wine is polished and tender, with some minty notes, floral and with a balanced mouthfeel with a bitter twist in the finish. This is a variety that evolves well in bottle. Great value. 110,000 bottles produced. It was bottled in February 2024.

- N/A (Jan 09, 2025)