

**PRODUCER**

Bodegas JUAN GIL

**REGION**

JUMILLA

**COUNTRY**

SPAIN

**TYPE OF WINE**

Red wine

**VARIETY**

Monastrell

Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation and matured in contact with French wood depending on the characteristics of the harvest, it has remained in stainless steel tanks until its bottled.

**TASTING NOTES**

Deep purple/black color. Explosive aromas of ripe currant, red berries and smoked notes. Rich, powerful and voluminous on the attack, a huge mouthful of crème-de-cassis concentration, silken and juicy in the mid-palate with excellent length and persistence, and a long spicy well-balanced finish including toasted notes provided by the French wood.

**FOOD PAIRINGS**

Rices with meat, stewed meat, stewed vegetable, mushroom, poultry, sauces fish, smoked seafood, blue and cured cheese, red meat, roast and baked meat.

**SERVICE TEMPERATURE**

16 - 18°C

750 ml.

Contains sulphites.

*Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.*