



JuanGil
BODEGAS



HONORO VERA Organic

Producer: Bodegas JUAN GIL

Region: JUMILLA

Country: SPAIN

Type of wine: Young red

Variety: Monastrell from ORGANIC vineyards

Aging: none

Wine produced under organic regulations established in the European Union norm as well as in the U.S. -NOP certification. The vines are planted on chalky soils without irrigation and very low yields, with an annual rainfall below 300 mm, there is no room for chemical products or synthetic pesticides in our daily work

Tasting notes:

It exhibits great aromatic complexity, and length with ripen blackberries, smoke and flowers. This mouth-filling Monastrell, with flavours of blueberries, spices and a médium alive acidity, over-delivers in a great way. Drink it over the next 4 years

Food pairings:

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured cheeses

Service Temperature: 14-16°C

