

**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.