



bodegas**JuanGil**

PEDRERA Monastrell

Producer: Bodegas JUAN GIL

Region: JUMILLA

Country: SPAIN

Type of wine: Young red

Variety: Monastrell

Aging: None

Grapes used to elaborate this wine come from 25-30 years old vines of Monastrell, aka Mourvèdre, planted on soils of limestone in the northeast of Jumilla. The alcoholic fermentation took place in stainless steel tanks temperature controlled between 25 and 28°C for 10 days.

- TASTING NOTES:

Very deep red cherry colour. This racy red shows vibrant flavors of black cherry, wild berry, wild herb and mineral. The tannins are light but firm, the acidity bright and fresh.

- MATCHING FOOD:

Salads, rices, white meats, chicken, pasta, ham and other type of charcuterie, white fish, light and medium cured cheeses.

