



Juan Gil



Juan Gil Blue Label



BODEGAS JUAN GIL
Denominación de
Origen Protegida
JUMILLA



PRODUCER

Bodegas JUAN GIL

REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Aged red

VARIETIES

Monastrell, Cabernet-Sauvignon & Syrah.

AGING

18 months in new French and American oak barrels.

Made mostly with very old Monastrell vineyards grapes from old vines grown at an altitude of 700 meters above sea level with very low yields as with the vines of Cabernet-Sauvignon & Syrah to obtain a very concentrated and complex wine and very elegant at the same time after spending 18 months into a careful selection of best French and American oak.

TASTING NOTES

Purple/black in colour, it proffers a nose of pain grille, graphite, earth notes, spice box, black fruits, and a hint of balsamic. It opens in the glass to reveal excellent density, savory flavors, plenty of spice, and a lengthy, pure finis. It will evolve well for 2-3 years and drink well for many 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

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.