

**PRODUCER**

Bodegas JUAN GIL

REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Aged red

VARIETY

Monastrell

AGING

12 months French oak barrels

The grapes used in the production of this wine come from old vineyards. Chalky and rocky limestone soils, very poor in nutrients make this an ideal location to grow grapes of Monastrell with a low yield of about 1.04 Tons/acre -2,500 Kg/Ha- The wine was aged in French oak for 12 months.

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. Fine, ripe tannins, at once supple and structurally present."

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

Alcoholic degree: 15% Vol.

750 ml.

Contains sulphites.

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