



JuanGil
BODEGAS



JUAN GIL Blue label -18 months-

Producer: Bodegas JUAN GIL

Region: JUMILLA

Country: SPAIN

Type of wine: Aged red

Varieties: 60% Monastrell, 30% Cabernet-Sauvignon & 10% Syrah

Aging: 18 months in French and American oak barrels

Made mostly with very old Monastrell vineyard 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. A very concentrated and complex wine which is very elegant at the same time after spending 18 months into a careful selection of best French and American oak.

Purple/black in colour, it offers 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 finish. 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

