Juan Gil Dry Rosé, DO Jumilla [Organic] 2023

EGO5062023

Bodegas Juan Gil

— Jumilla, Spain

Amazingly textural yet delicate - this is a complex rosé that breaks free of any notion of simple and fruity, and is a serious, delicious and food friendly wine regardless of the colour.

2023 Vintage

IWC

Robert Parker
External 2025

Production

Parcels of Syrah and Petit Verdot grapes are selected and fermented in 16 hectolitre egg-shaped concrete tanks below 17°C. The resulting wine is aged for 4 months in French oak barrels before bottling and release.

Tasting note

Fresh cherry, cranberry and red plum characters on the nose. The palate has a creamy weight, with stone fruit and juicy redcurrant acidity balancing lightly nutty, toasty hints from the barely perceptible oak. This adds texture and weight more than flavour to the palate. It has an appealing orange peel and lightly savoury note on the finish.

Food Match

Perfect with all manner of picnic and bbq foods and summer salads

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DO Jumilla

Winemaker:
Bartolomé Abellán

Grape Varieties:
Petit Verdot 50%, Syrah 50%

Suitable for:
Vegan

Bottle Barcode:
8437017012535