Juan Gil Dry Muscat, DO Jumilla [Organic] 2024

EGO5112024

Bodegas Juan Gil

— Jumilla, Spain

2023 Vintage

Robert Parker
External 2025

Very carefully judged winemaking practices of used oak, concrete eggs and lees ageing in stainless steel give the wine great texture and complexity. A more serious iteration of a happy-go-lucky grape variety.

Production

The Muscat (Muscat à Petits Grains) grapes are sourced from gently sloping hillside vineyards in the Aragona Valley, at around 700 metres altitude. Here, to the north of Jumilla, the dry climate and limestone soils create the perfect climate for this variety. After harvesting the grapes undergo temperature-controlled fermentation in stainless steel. A small amount (20%) is aged in old oak, and a portion in concrete eggs (10%) which adds texture.

Tasting note

Aromas of fresh peach and kiwi with hints of jasmine and white pepper. The palate has ripe and juicy stone fruit and honeydew melon characters, refreshing acidity and a gently spicy finish.

Food Match

Enjoy with shellfish, quiche and pasta salads. Or with lightly spicy Thai dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DO Jumilla

Winemaker:
Bartolomé Abellán

Grape Varieties:
Muscat 100%

Suitable for:
Vegan

Bottle Barcode:
8437005068742