Juan Gil Comoloco, DO Jumilla [Organic] 2024

EGO5202024

Vintage

Bodegas Juan Gil

— Jumilla, Spain

A fresh and fruity young organic red, carefully made to be low in histamines, and with no added SO2.

Production

This red is 100% Monastrell, cultivated organically in chalky limestone soils at around 700 metres altitude in Jumilla. Low rainfall and plenty of sunshine are perfect for this variety. Though innovative viticultural techniques aid in helping this wine to be crafted to a fresher style, importantly, Juan Gil have worked with selected yeasts to create a wine that is low in histamines. Histamines are a naturally occuring part of fermented food and drinks which a small number of people are allergic to. In addition, as the winery do not use the commonly added preservative SO2, this can be a wine recommended to those who suffer from allergies. Because SO2 is a preservative, the wine has to be handled very carefully to prevent oxidation and this informs the very fresh and elegant style of Monastrell you have in the glass with this wine.

Tasting note

Oozing with bright cherry and blackberry fruit, it has an absolutely delicious nose. The palate is bright, rich and round but also very fresh, with supple tannins and just a gentle rosemary twist on the finish that makes you reach for another sip.

Food Match

Enjoy with pizza or vegetable lasagne

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DO Jumilla

Winemaker:
Bartolomé Abellán

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Bottle Barcode:
8436610930185