Juan Gil Blue Label, DO Jumilla 2023

EGO5042023

2022 Vintage

Bodegas Juan Gil

— Jumilla, Spain

RobertParker
External 2025

This is a superbly intense wine, rich and smooth, and as well as being very powerful initially, there is a long and complex finish. This wine is drinking very well now, but thanks to the fantastic concentration it will age comfortably for a further 10 years.

Production

Produced from low-yielding, old vine Monastrell - plus additional Cabernet Sauvignon and Syrah. All planted at around 700m altitude. Fermented in small, 5 ton, tanks followed by malolactic fermentation in French and American oak barrels. The separate wines are aged for around 18 months and then blended.

Tasting note

An opulent nose of ripe black fruits, spice and balsamic notes. The palate is complex and concentrated, rich and full with mocha, cherry, plum and chocolate characters, backed by rounded tannins and fresh acidity. You might think that a wine with such a big reputation, and coming in with an alcohol strength of 15%, might not be as fresh as it is, but despite the hot region Juan Gil's innovations have helped them make a wine which is incredibly concentrated but also elegant.

Food Match

Pair with rich pasta ragù and roast meats.

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DO Jumilla

Winemaker:
Bartolomé Abellán

Grape Varieties:
Syrah 10% Cabernet Sauvignon 30% Monastrell 60%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
28437005068739