Pedrera Monastrell, DO Jumilla 2024

EGO0092024

Bodegas Juan Gil

— Jumilla, Spain

A full-flavoured unoaked Monastrell - capturing the essence of Jumilla!

Production

Grapes are sourced from vineyards at around 700 metres altitude, around La Aragona. These vineyards surround the cellar, which is around six miles to the northeast of Jumilla. The Monastrell vines have an average age of 25 years. Temperature controlled fermentation takes place in stainless steel.

Tasting note

This has bags of cherry and bramble fruit. A bright, fruit-forward style with plush bramble, plum and mocha characters, wrapped up in smooth, rounded tannins. This juicy and crowd-pleasing style of monastrell is really easy to get along with - offering a tasty and satisfying glass of red.

Food Match

Perfect with pasta, pizza, red meats and casseroles.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DO Jumilla

Winemaker:
Bartolomé Abellán

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
843700506801