Juan Gil Yellow Label Monastrell, DO Jumilla [Organic] 2024

EGO0102024

2023 Vintage

Bodegas Juan Gil

— Jumilla, Spain

The Wine Merchant Top 100 Highly Commended 2025

Jumilla is a tough place to be a vine, yet these old bush vines, high in the hot, dusty hills of Jumilla produce characterful and fruit-packed wines from the local Monastrell grape. A delicious style of Monastrell, the Yellow label tends more towards red fruit characters - fresh, juicy and bright.

Production

Grapes come from 40 year old bush vines. Vineyards are 700 metres above sea level to the north east of Jumilla, on sandy, chalky, rocky soil. The grapes were hand-harvested. Fermented in stainless steel. Aged in French and American oak for around 4 months.

Tasting note

The nose has rich plum and bramble characters, with delicate vanilla spice and cedar. The palate has layers of ripe fruit, blackcurrant, blackberry, spicy plum and cherry, and fine tannins balanced by bright acidity. A juicy and generous glass well-suited to those who like their wines on the hedonistic side.

Food Match

Hearty meat and vegetable stews, roast pork.

ABV:
14.00%

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:
28437005068005