Juan Gil Silver Label Monastrell, DO Jumilla [Organic] 2023

EGO0152023

Bodegas Juan Gil

— Jumilla, Spain

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. The Silver label represents Monastrell in a more serious, dark-fruited and powerful expression.

Production

The Monastrell grapes are selected from parcels of the estate's old vine fruit (over 40 years). These low-yielding vines grow in shallow, chalky soils on a bed of limestone and rock. After harvesting the grapes are macerated for 25 days, and then pressed and aged for 12 months in French oak barrels.

Tasting note

Powerful aromas of baked strawberry, blackberry and a hint of chocolate. Spice and cedar are layered with juicy ripe plum. Full bodied with ripe fruit and supple tannins, but the palate is left with an overall sense of freshness thanks to the crucial bright acidity. A complex wine with great appeal, concentration and length.

Food Match

Paella or risotto, or fantastic with a meat feast pizza!

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:
28437005068074