Albacea Monastrell, DO Jumilla 2024

EGO9012024

Bodegas Juan Gil

— Jumilla, Spain

Ripe and richly-flavoured Monastrell from the Jumilla region of south-east Spain.

Production

The 100% Monastrell grapes are sourced from bush vines cultivated in the north-east of the Jumilla region, on sandy, chalky soil at around 700m altitude. After hand-harvesting the grapes undergo fermentation in stainless steel, then maturation in French and American oak for around 4 months.

Tasting note

Ripe bramble fruit and plum aromas with hints of toasty oak and vanilla. More ripe dark fruits on the palate balanced by juicy acidity, sweet spice, and supple tannins.

Food Match

Pairs well with roast meats and rich stews.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DO Jumilla

Winemaker:
Bartolomé Abellán

Grape Varieties:
Monastrell 100%

Suitable for:
Vegan

Bottle Barcode:
28437017012782