



CUVÉE À

TYPE

Red wine aged for 18 months.

GRAPE VARIETIES

Monastrell

VINIFICATION

The grapes are sourced from the same organic vineyards used for Juan Gil Blue Label. These vineyards, consisting of bush vines owned by the winery, average 63 years of age and are planted in nutrient-poor, limestone, and stony soils without irrigation. Following alcoholic fermentation, half of the wine is aged in 500-600 liter French oak barrels, while the other half is transferred to terracotta clay amphorae. There, it undergoes malolactic fermentation and matures for about 18 months before being bottled.

TASTING NOTES

Exhibiting a deep cherry-red color with garnet reflections and a dense texture, this wine offers intense aromas of ripe black fruit, complemented by notes of toast and chocolate. On the palate, it is rich and enveloping, with subtle hints of liqueur, a touch of oak, and a long, harmonious finish.

FOOD PAIRINGS

Ideal for pairing with game meat rice dishes and creamy rice, stewed legumes, mushrooms, game and poultry, casseroles, smoked dishes, aged and blue cheeses, grilled or seared red meats, as well as roasted lamb, pork, and beef.

WINE STORAGE

It is recommended to store the wine in odor-free environments, at a temperature no higher than 18°C, with controlled humidity. Bottles should be stored horizontally, keeping the cork in contact with the wine, thus ensuring a perfect seal and preventing oxidation.

SERVING TEMPERATURE

To fully enjoy this wine, it should be served at a temperature between 15°C and 18°C.

UPC: 11449031032

CASE SCC: 20811449031036



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

WINE ADVOCATE 2022
93 POINTS

VINOUS 2022
93 POINTS