

Juan Gil

VIÑAS FAMILIA
GIL
FAMILY ESTATES

Juan Gil Rosé



Bodegas Juan Gil
D.O.P. Jumilla



JUAN GIL ROSÉ 2023

TYPE

Aged rosé wine

GRAPE VARIETIES

Syrah & Petit Verdot

VINIFICATION

From our selected vineyards the grapes of Syrah and Petit Verdot are fermented in separate tanks to obtain this wonderful rosé. Then it is aged for 4 months in French oak barrels with the aim to produce a smooth and round mouth-feel.

TASTING NOTES

Notes of tart red plum, cherry and cranberry are evident on the nose. The well-integrated oak gives hints of nuts, toast and ripe creamy weight, apricot and peach fruit and an orange-peel savory finish.

FOOD PAIRINGS

Salads, pasta, paella, fish and cheeses. Perfect wine for picnics, barbecues and summer parties.

WINE STORAGE

It is recommended to store the wine in places devoid of foreign odors, with a temperature not exceeding 15 °C and a controlled humidity.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 8 °C and 10 °C.

UPC: 0851115002751

CASE SCC: 10851115002758



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



GUIA PEÑIN 2023
91 POINTS

GUIA PEÑIN 2022
92 POINTS

VINOUS 2021
91 POINTS