



**JUAN GIL WHITE 2023**

**TYPE**

White wine

**GRAPE VARIETIES**

Small grain Muscat

**VINIFICATION**

The grapes coming from our organic certified vineyards of small grain Muscat are manually selected and, afterwards, fermented in stainless-steel tanks, French oak barrels and oval-shaped concrete tanks at a controlled temperature, resulting in a magnificent white wine with a greater roundness and complexity on the palate.

**TASTING NOTES**

Light, green-tinged gold. Elegant and fresh with notes of stone and tropical fruits (peach, apricot, pineapple), citrus and white flowers. Clean, harmonious and tasty on the palate, very fresh and fruity with an interesting acidity and presence of citrus. Amiable mouthfeel and long finish with memories that bring you back to the start of the taste, inviting you to keep drinking.

**FOOD PAIRINGS**

Ideal to pair with fish, seafood, soft cheeses, salads, pasta, white meats.

**WINE STORAGE**

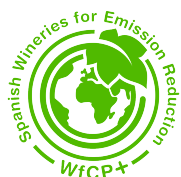
It is recommended to store the wine in places devoid of foreign odors, with a temperature not exceeding 15 °C and a controlled humidity.

**SERVING TEMPERATURE**

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

**UPC: 851115002195**

**CASE SCC: 10851115002192**



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 2022**  
**91 POINTS**

**DECANTER WORLD WINE AWARDS 2021**  
**91 POINTS**

**J.SUCKLING/DECANTER WW AWARDS 2020**  
**90 POINTS**