



JuanGil
BODEGAS

JUAN GIL BLUE LABEL

ORGANIC WINE



PRODUCER

Bodegas Juan Gil

REGION

D.O. Jumilla, Spain

TYPE OF WINE

Aged Red

VARIETAL

60% Monastrell
30% Cabernet Sauvignon
10% Syrah

AGING

18M in French
& American oak

ALCOHOL

15.5%

TARTARIC ACID

5.20 g/l

pH

3.56



TASTING NOTES

Purple/black in color, it offers a nose of pain grille, graphite, earth notes, spice box, black fruits, and a hint of balsamic. It opens in the glass to reveal excellent density, savory flavors, plenty of spice, and a lengthy, pure finish. It will evolve well for 2-3 years and drink well for many years.

VINEYARDS

This wine is made mostly with old vine Monastrell grapes, which are grown at an altitude of 700 meters above sea level. The vineyard yields are low, as with the vines of Cabernet Sauvignon & Syrah, resulting in a very concentrated, complex and elegant wine.

Always farmed **organically**.

HISTORICAL ACCOLADES

2021v | **96 Points** | Guia Peñin

2021v | **93 Points** | WA / WS

2020v | **92 Points** | Wine Advocate

2020v | **91 Points** | Wine Spectator

2019v | **92 Points** | WS/WE/WA

