



JuanGil
BODEGAS

JUAN GIL SILVER

ORGANIC MONASTRELL



PRODUCER
Bodegas Juan Gil

REGION
D.O. Jumilla, Spain

TYPE OF WINE
Aged Red

VARIETAL
100% **Organic** Monastrell

AGING
12M in French oak

ALCOHOL
15.0%

TARTARIC ACID
5.4 g/l

pH
3.67

TASTING NOTES

A wine with an intense cherry red color, aromas of ripe fruit and a long and spicy finish with evocations of the toasted French wood to which it has been subjected.

VINEYARDS

The flagship wine, Juan Gil Silver Label, is made with **certified organic Monastrell** grapes from over 40-year-old vines. The chalky and rocky limestone soils, poor in nutrients, are ideal to grow the Monastrell varietal, and the vineyards are low yielding, about 1.04 tons/acre. The Gil family uses progressive wine making techniques including laser optic sorters after grape harvest to ensure the best fruit is selected. The wine is then aged for 12 months in French oak before bottling.

Always farmed **organically**.



HISTORICAL ACCOLADES

2022v | **93 Points** | Wine Advocate
2021v | **93 Points** | Wine Advocate
2020v | **93 Points** | James Suckling
2019v | **91 Points** | James Suckling
2018v | **93 Points** | Wine Advocate

