

Juan Gil 4 Meses Yellow Label Monastrell

The Gil family have been producers in Jumilla since the early 20th century but took a major step forward when Miguel Gil, great-grandson of the company's founder, built a new bodega in time for the 2003 vintage. Situated on the slopes of the Peñarrubia mountain, the highest part of Jumilla with poor stony soils noted for its richly flavoured, concentrated Monastrell, the bodega owns over 500 hectares of vineyards and has access to further fruit from 30 to 50 year old vines.

Bodegas Juan Gil is dedicated to producing powerful yet approachable and modern wines, mainly based on Monastrell, which is grown on 85% of the vineyard - other varieties grown are Cabernet Sauvignon, Syrah, Merlot and Petit Verdot.

The grapes for this wine come from 40 year old bush vines. Vineyards are 700 m above sea level to the north east of Jumilla, on sandy, chalky, rocky soil. The grapes were hand-harvested and then fermented in stainless steel before being aged in French and American oak for around 4 months.

The nose has rich plum and blackcurrant pastille characters, with delicate vanilla spice and cedar. The palate is ripe, smooth and opulent with layers of pure blackcurrant, juicy blackberry, lush spicy plum and cherry fruit, minerality and fine tannins on the finish.

A great accompaniment for hearty meat and vegetable stews, rustic sausages, grilled meat.

Producer: Juan Gil

Winemaker: Bartolome Abellan

Country of origin: Spain

Region of Origin: Jumilla

Grapes: 100% Monastrell

ABV: 15.0%

Closure type: cork

