Juan Gil Rosé



Bodegas Juan Gil
Denominación de Origen Protegida Jumilla



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

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

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

Scan for nutrition information and ingredient list:

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