Juan Gil Etiqueta Amarilla



Bodegas Juan Gil
Denominación de Origen Protegida Jumilla



TYPE
Young organic red wine

GRAPE VARIETIES
Monastrell

VINIFICATION
This wine is made from grapes sourced from organic vineyards located about 700 meters above sea level in the areas surrounding our winery in the northeast of Jumilla. It is aged for about 4 months in barrels, with the duration varying depending on the vintage.

TASTING NOTES
Intense and vibrant cherry-red color. Powerful on the nose, clean and complex, with very attractive fruity aromas featuring hints of ripe fruit and notes of wood. Well-structured on the palate, with good body, lively and flavorful, balanced, with a pleasant mouthfeel and very good persistence.

PAIRING FOOD
Ideal to pair with rice dishes, casseroles, legumes, mushrooms, meat stews, sausages, pork cheeks, varied roasts, young and medium cheeses, sauced white and red meats, grilled or barbecued.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18°C and a controlled humidity.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 15 °C and 18 °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