



PRODUCER

Bodegas JUAN GIL.

REGION

Jumilla.

COUNTRY

Spain.

TYPE OF WINE

Red wine.

VARIETY

Monastrell Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation and matured in contact with French wood depending on the characteristics of the harvest, it has remained in stainless steel tanks until its bottled.

TASTING NOTES

Deep purple/black color. Explosive aromas of ripe currant, red berries and smoked notes. Rich, powerful and voluminous on the attack, a huge mouthful of crème-decassis concentration, silken and juicy in the mid-palate with excellent length and persistence, and a long spicy wellbalanced finish including toasted notes provided by the French wood.

FOOD PAIRINGS

Rices with meat, stewed meat, stewed vegetable, mushroom, poultry, sauces fish, smoked seafood, blue and cured cheese, red meat, roast and baked meat.

SERVICE TEMPERATURE

15 °C - 18 °C.



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