Juan Gil Etiqueta Azul



Bodegas Juan Gil
Denominación de Origen Protegida Jumilla



TYPE
Red wine aged for 18 months

GRAPE VARIETIES
Monastrell, Cabernet Sauvignon & Syrah

VINIFICATION
Produced mostly with grapes from selected old vineyards of Monastrell, Cabernet-Sauvignon & Syrah with low yield, grown at an altitude of 700 meters above sea level. Maceration-Fermentation of each grape variety is carried out in small stainless-steel tanks at a controlled temperature. Malolactic fermentation and subsequent aging for 18 months in new French and American oak barrels, resulting in a very concentrated, complex and elegant red wine.

TASTING NOTES
Red cherry color with garnet rim and powerful aroma of black fruits, roasted and balsamic notes. Complex and well-structured, unctuous and rounded, pleasant mouth-feel and very persistent with roasted, cocoa and spice hints. Balanced and harmonious, tasty, long and elegant finish marked by the sweetness from noble tannins of very ripe fruits, displaying its potential for bottle aging.

FOOD PAIRINGS
Perfect to pair with game meat or creamy rices, stewed vegetables, mushrooms, game and poultry, casserole, fish and sauce seafood, smoked, blue and cured cheeses, grilled and/or barbecued white and red meat, roast lamb, pork or beef.

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. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

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

Scan for nutrition information and ingredient list:

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VEGAN

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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