

Juan Gil

VINAS FAMILIA
GIL
FAMILY ESTATES

Brandy Juan Gil Reserva
Solera



Bodegas Juan Gil



TYPE

Brandy Reserva Solera

ORIGIN

Jumilla

ALCOHOL CONTENT

40% Vol.

GRAPE VARIETALS

Select organic Monastrell grapes.

PRODUCTION METHOD

Crafted exclusively from organically farmed Monastrell grapes grown on bush-trained vines in dry, stony, limestone-rich soils without irrigation, this brandy captures the true essence of Jumilla in every sip. Our estate vines are a native clone of Monastrell from Jumilla which have been lovingly recovered and protected by the Gil Family. Gil. Matured in toasted French and American oak barrels. Grown, distilled, aged, and bottled on the estate, ensuring total quality control.

Initial static aging: 12 months in American oak barrels.

Dynamic aging (solera system): 6 months in French oak barrels.

TASTING NOTES

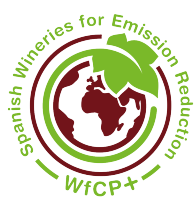
Clean and bright, light amber color with ruby highlights. Perfect balance between the toasted notes of American white oak and French oak, revealing a fresh bouquet of aromas such as raisins, Bourbon vanilla, and red berries. Elegant and delicate on the palate, spirited with an enduring finish.

CONSERVATION

It is recommended to store this brandy 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:



700 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