

**PRODUCER**

Bodegas JUAN GIL

REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Young dry Rosé.

VARIETY

Tempranillo & Syrah.

AGING

4 months.

VINIFICATION

From our selected vineyards the grapes of Tempranillo & Syrah are fermented in 16-Hectoliter egg-shaped concrete tanks below 17°C/62°F 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 PAIRINGS

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

SERVICE TEMPERATURE

7 - 10°C

Alcoholic degree: 13° vol.

750 ml.

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.