



Juan Gil



Juan Gil Yellow Label



BODEGAS JUAN GIL
Denominación de
Origen Protegida
JUMILLA



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 a short aging in French and American oak depending on the characteristics of the harvest, it has remained in stainless steel tanks until its bottled.

TASTING NOTES

Intense deep red cherry colour. Powerful in nose, clean and complex. Very attractive fruity aromas, touches of ripe fruit and reminds of new wood. Well-balanced, soft tannins and very long finish.

FOOD PAIRINGS

Rice, stews, legumes, mushrooms, stewed meat, cured meat, roasted meats, short or medium cheeses, grilled meat or with sauce.

SERVICE TEMPERATURE

16 - 18°C

750 ml.

Contains sulphites.

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