



JuanGil
BODEGAS

2017 ALBACEA



PRODUCER

Bodegas Juan Gil

REGION

D.O. Jumilla | Spain

TYPE OF WINE

Aged Red

VARIETAL

100% Monastrell

AGING

4M | French & American oak

ALCOHOL

15%

TARTARIC ACID

5.20 g/l

pH

3.62

TASTING NOTES

Intense, deep red cherry color. Powerful in nose, clean and complex with very attractive fruit aromas. On the palate are touches of ripe fruit and hints of new wood. Well-balanced, soft tannins and a very long finish.

VINEYARDS

The vineyards are 700 meters above sea level within perimeter of our cellar, located at the northeast of Jumilla. The wine produced from the grapes of Monastrell matures for 4 months in French and American oak barrels.

90 POINTS

GUÍAPEÑÍN

PREVIOUS ACCOLADES

2016v | **91 POINTS** | GUIA PEÑIN

2015v | **90 POINTS** | VINOUS

2014v | **90 POINTS** | GUIA PEÑIN

2013v | **89POINTS** | VINOUS

