



JuanGil
BODEGAS

2016

JUAN GIL BLUE LABEL

PRODUCER

Bodegas Juan Gil

REGION

D.O. Jumilla | Spain

TYPE OF WINE

Aged Red

VARIETAL

60% Monastrell
30% Cabernet Sauvignon
10% Syrah

AGING

18M | French & American oak

ALCOHOL

16.5%

TARTARIC ACID

5.20 g/l

pH

3.56

TASTING NOTES

Intense cherry red with garnet sparkles in the glass. Aromas include highlights of black fruit over roasted notes with a light spicy base. Fine and aromatic on the palate. Light, unctuous and very flavorsome sensation of black fruits that harmonize with fine roasted touches. Round tannins, good acidity. The wine will evolve over 2-3 years and drink well for many thereafter.

VINEYARDS

This wine is made mostly with old vine Monastrell grapes, which are grown at an altitude of 700 meters above sea level. The vineyard yields are low, as with the vines of Cabernet Sauvignon & Syrah, resulting in a very concentrated, complex and elegant wine.



95 POINTS

GUÍAPEÑÍN

ACCOLADES

2015v | **94 POINTS** | GUIA PEÑIN

2014v | **94 POINTS** | GUIA PEÑIN

2013v | **93 POINTS** | GUIA PEÑIN

2011v | **92 POINTS** | WINE SPECTATOR