



Juan Gil
BODEGAS

VIÑAS FAMILIA
GIL
1916
FAMILY ESTATES

JUAN GIL SILVER Organic Monastrell 2018



PRODUCER

Bodegas Juan Gil

REGION

D.O. Jumilla | Spain

TYPE OF WINE

Aged Red

VARIETAL

100% **Organic** Monastrell

AGING

12M | French oak

ALCOHOL

15%

TARTARIC ACID

5.4 g/l

pH

3.67



SCAN HERE!



TASTING NOTES

Densely colored wine with an impressive, impactful nose. Spice, cedar, toast and chocolate are layered with blackberry and plum. The palate has juicy ripe plum and a textural earthy chocolate sensation. Tannins build to the finish. A complex wine with great balance, concentration and length.

VINEYARDS

The flagship wine, Juan Gil Silver Label, is made with EU certified organic Monastrell grapes from over 40-year-old vines. The chalky and rocky limestone soils, poor in nutrients, are ideal to grow the Monastrell varietal. The vineyards are low yielding producing about 1.04 tons/acre. The Gil family uses progressive winemaking techniques including laser optic sorters after grape harvest to ensure the best fruit is selected. The wine is then aged for 12 months in French oak before bottling.

Always farmed organically.
Now certified!



"...a fresh balanced wine with integrated oak and a juicy round palate... a smoky touch... Really impressive."

– Luis Gutiérrez, Wine Advocate
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