



JuanGil
BODEGAS

VIÑAS FAMILIA
GIL
1916
FAMILY ESTATES

JUAN GIL SILVER Organic Monastrell 2019



PRODUCER

Bodegas Juan Gil

REGION

D.O. Jumilla | Spain

TYPE OF WINE

Aged Red

VARIETAL

100% Monastrell

AGING

12M | French oak

ALCOHOL

15%

TARTARIC ACID

5.4 g/l

pH

3.67



TASTING NOTES

A wine with an intense cherry red color, aromas of ripe fruit and a long and spicy finish with evocations of the toasted French wood to which it has been subjected.

VINEYARDS

The flagship wine, Juan Gil Silver Label, is made with **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, and the vineyards are low yielding, 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!

90 POINTS
JAMES SUCKLING.COM 

"Blueberries, wild strawberries, dried leaves, chocolate and ink on the nose. Medium-to full-bodied with chalky tannins and fresh acidity. Dry and savory character with a touch of wild herbs to close. From organically grown grapes. Vegan. Drink now.."

- James Suckling, October 2021

SCAN HERE!

