

# **JUAN GIL SILVER**

## ORGANIC MONASTRELL 2020





#### **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**

5.32 g/l

## рΗ

3.65

#### **TASTING NOTES**

This is an impressive red that over delivers on its price point, providing a graceful experience of powerful concentration in red fruit, this wine shows mild tannins alongside accents of cedar and leather with a lasting impression or ripe fruit.

#### **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!







**SCAN HERE!** 

#### **HISTORICAL ACCOLADES**

2019v | 90 POINTS | JAMES SUCKLING 2018v | 93 POINTS | WINE ADVOCATE

