Jumilla Juan Gil 4 2023



Fruit-driven and soft Monastrell from the D.O.P. Jumilla in Spain. The grapes come from vines around 40 years old and are hand-picked. After temperature-controlled fermentation in stainless steel tanks, the wine ages for about four months in French and American barriques. This combines intense fruit with fine wood and toasty aromas. On the nose, ripe sour cherries and plums appear, accompanied by subtle smoky notes. On the palate it is full-bodied, soft and balanced, with pleasant acidity, ripe tannins and a medium-length finish.

Artikelnummer	51628
Artikelname	Jumilla Juan Gil 4 2023
MwSt.%	8.1
Basiseinheit	Juan Gill
EAN-Code	
Smallest sales unit	Bottle
Alcohol content	14%
Content	0.75 L
Country of origin	Spain
Region	Jumilla
Type	Red wine
Grape varieties	Monastrell
Quality features	Vegan