



Juan Gil Blue Label 18 Meses - Vegan

Country: Spain Region: Jumilla
Type: Red Varietal: Blend - Monastrell, Cabernet Sauvignon, Syrah
Format: 6 x 750ml

BC	AB	SK	MB
+20388	+767390		
Speculative	Allocated		

TASTING NOTES

Colour: Purple/black in colour.

Aroma: Aromas of pain grille, graphite, earth notes, spice box, black fruits, and a hint of balsamic.

Taste: It opens in the glass to reveal excellent density, savory flavors, plenty of spice, and a lengthy, pure finis. It will evolve well for 2-3 years and drink well for many years.

Food: Pair with cured cheeses, game animals, roasted foods, roasted lamb, roasted red meats, prosciutto, and stews.

AWARDS & ACCOLADES

2022 ~ 96 Points. Style: Defined aromas, exuberant Colour: Cherry Aroma: Complex, expressive, spicy, mineral Flavour: Elegant, full-bodied, long, greath length - Guía Peñín, Jul/2024

2022 ~ 91 Points. "Hailing from old vines in Jumilla, the 2022 Blue Label is a blend of 60% Monastrell, 30% Cabernet Sauvignon and 10% Syrah. Aged for 18 months in French and American oak, the 2022 opens with notes of cherry and currant, complemented by prominent oak and hints of black olive. Richly flavored, its plush, fine-grained tannins create a bold mouthfeel. This is a savory Jumilla red." - Joaquin Hidalgo - Antonio Galloni's Vinous, Apr/2024

2022 ~ 92 Points. "The regular 2022 Blue Label (there's also a special cuvée in 2022) was still matured in new oak, but they used less toast and barrels from coopers that marked the wine less. It was produced with a blend of 60% Monastrell, 30% Cabernet Sauvignon and 10% Syrah and had an ´levage of 18 months. It's aromatic, spicy and toasty, with notes of vanilla and cinnamon, ripe berries and aromatic herbs. It's ripe at 15.5% alcohol, with a pH of 3.71, 5.5 grams of acidity and three grams of residual sugar. It's medium to full-bodied with abundant, fine-grained tannins and some oak-related flavors." - Luis Gutiérrez - Robert Parker's Wine Advocate, Jan/2025

OTHER INFO

Made mostly with very old Monastrell vineyards grapes from old vines grown at an altitude of 700 meters above sea level with very low yields to obtain a very concentrated and complex wine and very elegant at the same time after spending 18 months into a careful selection of best French and American oak.



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