



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

2021 ~ 96 Points. Dark cherry, maroon rim. Ripe fruit, cabinetry, tobacco, sweet spices, powerful, black fruit. Spicy, ripe tannins, long. - Guía Peñín, Jul/2023

2021 ~ 93 Points. "The oak of the 2021 Juan Gil (blue label) is subtler and feels more integrated into the wine. It's a fresher year of wines with more freshness and better balance, more elegance and length. It has 15.5% alcohol and finishes dry. 30,000 bottles produced. It was bottled in May 2023." - Robert Parker's Wine Advocate, Jan/2024

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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