



## Juan Gil Silver Label 12 Meses - Vegan

Country:	Spain	Region:	Jumilla
Type:	Red	Varietal:	Monastrell
Format:	6 x 1500ml		

BC AB SK MB

### TASTING NOTES

- Colour:** Deep purple black.
- Aroma:** Explosive aromas of ripe currant, red berries and smoked notes.
- Taste:** Rich, powerful and voluminous on the attack, a huge mouthful of creme-de-cassis concentration, silken and juicy in the mid-palate with excellent length and persistence. Fine, ripe tannins, at once supple and structurally present.
- Food:** Pair this wine with fried cheese with tomato relish.

### AWARDS & ACCOLADES

2018 ~ 93 Points. "I also tasted the following vintage, the 2018 Juan Gil (silver label), from a cooler and rainier, more continental vintage than the 2017 I tasted next to it. The origin is the same, Monastrell from their own old, non-irrigated vines fermented in stainless steel and matured in French oak barrels for around 12 months. This is the first vintage that is certified organic. There were some challenges, but they resulted in a fresh and balanced wine with integrated oak and a juicy and round palate. They have introduced optical sorting of the grapes, and perhaps that's why there is more precision and purity. They cannot do manual sorting at this price point, but optical sorting seems like a good alternative. 2018 is a more difficult vintage than the 2017, yet this wine is better, juicier and seems to absorb the oak better, with just a smoky touch that reminded me somehow of a Northern Rhone. Really impressive. 312,000 bottles. It was bottled in June 2020." - Robert Parker's The Wine Advocate, Sept/2020

2018 ~ 92 Points. "Inky ruby. Fresh black and blue fruit aromas are sharpened by a smoky mineral nuance and a flourish of pungent flowers. Sappy and seamless in texture, offering juicy, spice-laced cherry and boysenberry flavors supported by a smoky mineral undertone. Finishes silky, precise and very long, with lingering florality and well-knit tannins." - Vinous, Jan/2021

### OTHER INFO

"Founded in 2002, the Gil Vera family can trace their viticultural roots back to their great grandfather, Juan Gil, who commenced making wine in 1916. The winery is located just north of Jumilla (town) where Monastrell copes with the arid weather condition. While a couple of the entry-level wines were found to be a little volatile, there is no question that they represent very good value, while the silver label Monastrell is outstanding for the price." - Neal Martin, Robert Parker's The Wine Advocate



For more information, please contact International Cellars Inc.  
200-1122 Mainland Street, Vancouver, BC V6B 5L1  
604 689 5333 [info@international-cellars.com](mailto:info@international-cellars.com)  
[www.international-cellars.com](http://www.international-cellars.com)