



Juan Gil Yellow Label 4 Meses - Vegan

Country:	Spain	Region:	Jumilla
Type:	Red	Varietal:	Monastrell
Format:	1 x 3000ml		

BC	AB	SK	MB
+181548			
Speculative			

TASTING NOTES

Colour:	Intense deep red cherry.
Aroma:	The nose has rich plum and blackcurrant pastille characters, with delicate vanilla spice and cedar.
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:	Grilled pork chops, rosemary rack of lamb or pork sausages.

AWARDS & ACCOLADES

2018 ~ 90 Points. "This juicy and vibrant, summer-berry and wild-cherry nose leads to a very plush and deep-set palate with a sleek, juicy and attractive feel. So vibrant. Drink now." - James Suckling, Jul/2019

2018 ~ 90 Points. - Guía Peñin 2020

2017 ~ 90 Points. - Guía Peñin 2020

2017 ~ "Busy, warm, open, luxurious, hedonistic, soft and more: this is Juan Gill yellow label in a nutshell. There are cherries and chocolates, baked blackcurrant, raisin, and licorice, with chalky tannins. Rustic and frankly a touch rambunctious, it is a party red par excellence best paired with meatball appetizers. Ready to drink." - Gismondi on Wine, Nov/2019

2015 ~ 20 under \$20 for September 2016 "...Speaking of stuffing, there is a ton of it in the 2015 Monastrell from Juan Gil, a wine that manages to be fruity, big and oaky while retaining a great level of drinkability. Clearly, mourvedre (monastrell, in Spanish) finds a very peculiar balance on the sunny slopes of southern Spain." - Wine Align, Sept/2016

2014 ~ 89 Points. Best Value "Full-bodied, juicy, savoury and delicious Spanish red wine offering great value. Loaded with dark wild blackberries, purple plums and forest-deep cherries and cedar. Decant this wine 1-2 hours for maximum pleasure. Pair with veal chops." - Natalie MacLean, Apr/2016

OTHER INFO

Crafted by the respected Juan Gil winery in the Jumilla DO, the grapes come from more than 40-year-old vines grown at an altitude over 700 metres above sea level. Meticulously handpicked and vinified in stainless steel tanks at a temperature of 25°C, after finishing malolactic fermentation, wine was aged for 4 months into French and American oak barrels.



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