



## Juan Gil Blue Label, DO Jumilla 2023

EGO504 BODEGAS JUAN GIL JUMILLA, SPAIN

15% | 6 x 75cl | Cork

Monastrell 60% , Cabernet Sauvignon 30% , Syrah 10%  
Vegetarian, Vegan, Sustainable

*This is a superbly intense wine, rich and smooth, and as well as being very powerful initially, there is a long and complex finish.*

*This wine is drinking very well now, but thanks to the fantastic concentration it will age comfortably for a further 10 years.*

**Boutinot**  
WINES

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## PRODUCTION

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Produced from low-yielding, old vine Monastrell - plus additional Cabernet Sauvignon and Syrah. All planted at around 700m altitude. Fermented in small, 5 ton, tanks followed by malolactic fermentation in French and American oak barrels. The separate wines are aged for around 18 months and then blended.

## TASTING NOTE

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An opulent nose of ripe black fruits, spice and balsamic notes. The palate is complex and concentrated, rich and full with mocha, cherry, plum and chocolate characters, backed by rounded tannins and fresh acidity. You might think that a wine with such a big reputation, and coming in with an alcohol strength of 15%, might not be as fresh as it is, but despite the hot region Juan Gil's innovations have helped them make a wine which is incredibly concentrated but also elegant.

## FOOD MATCH

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Pair with rich pasta ragù and roast meats.

## NOTES