



Technical Data

JUAN GIL MONASTRELL 2008 - 12 MONTHS

**Red wine, twelve months in French barrels
100 % Monastrell**

We selected the Monastrell grapes for this wine from 40-year old parcels in our estate vineyards. Here shallow, chalky soils on a bed of limestone and rock, combined with an arid climate, produce the low yields (1,8 ton per acre) required for wine of this complexity. After harvesting, the deep purple grapes are whole-cluster macerated "sur lie" for 25 days, and then pressed and aged for 12 months in French oak barrels.

- TASTING NOTES:

It has a very dark cherry colour with purple tones. In the nose it has powerful aromas of red berries, toasted and smoked notes from their aging in the oak barriques.

It has good structure with ripe and sweet tannins. In the mouth it is very long, and with a perfect balance between fruit, alcohol and the oak tones, which make it very pleasant and easy to drink.

Deutsch - Français - Russian

- MATCHING FOOD:

Rices with meat, stewed meat, stewed vegetable, mushroom, poultry, sauces fish, smoked seafood, blue and cured cheese, red meat, roast and baked meat (lamb, pig, ox).

