



**JuanGil**  
BODEGAS

# 2020v

## JUAN GIL SILVER

### ORGANIC MONASTRELL

VIÑAS FAMILIA  
**GIL**  
1916  
FAMILY ESTATES



**PRODUCER**  
Bodegas Juan Gil

**REGION**  
D.O. Jumilla | Spain

**TYPE OF WINE**  
Aged Red

**VARIETAL**  
100% Monastrell

**AGING**  
12M | French oak

**ALCOHOL**  
15%

**TARTARIC ACID**  
5.4 g/l

**pH**  
3.67

**93 POINTS | GUIA PEÑIN**

### TASTING NOTES

A wine with an intense cherry red color, aromas of ripe fruit and a long and spicy finish with evocations of the toasted French wood to which it has been subjected.

### VINEYARDS

The flagship wine, Juan Gil Silver Label, is made with **certified organic Monastrell grapes** from over 40-year-old vines. The chalky and rocky limestone soils, poor in nutrients, are ideal to grow the Monastrell varietal, and the vineyards are low yielding, about 1.04 tons/acre. The Gil family uses progressive winemaking techniques including laser optic sorters after grape harvest to ensure the best fruit is selected. The wine is then aged for 12 months in French oak before bottling.



**Always farmed organically.**

**LEARN MORE!**



### HISTORICAL ACCOLADES

- 2019v | **90 POINTS** | JAMES SUCKLING
- 2018v | **93 POINTS** | WINE ADVOCATE
- 2017v | **94 POINTS** | GUIA PEÑIN
- 2016v | **93 POINTS** | GUIA PEÑIN
- 2015v | **93 POINTS** | GUIA PEÑIN
- 2014v | **93 POINTS** | GUIA PEÑIN