

Bodegas Juan Gil

Jumilla

This is what Jumilla does so well, ripe, purple Monastrell, weighty but easy to drink with volumes of ripe tannins for one's palate to explore.

The grapes used in the production of this wine are grown at 700 m above sea level on 45 hectares owned by the Gil Vera family. These north-facing hillside vineyards in the La Aragona valley consist of a foot of chalky stones over a sandy substrate. The climate is continental, with cold winters and summer temperatures ranging from 10 C nighttime to 35 C daytime. Green pruning and canopy thinning reduces yields and promotes ripeness. The grapes were harvested during the third week of October. Maceration took place over 15 days with temperature lower than 27° C.

Production: 5,000 cases

Critical Acclaim:

2007 Wrongo Dongo

88 points, Stephen Tanzer's International Wine Cellar: "Inky purple, Ripe dark berry fruits are complemented by smoked meat and dried flowers. Fleshy blackberry and plum flavors display impressive depth and power for this price point, with soft tannins adding support. Gains sweetness on the back and finishes with very good sappy persistence. A remarkable bargain."

2005 Wrongo Dongo

87 points, The Wine Advocate: "a beautifully tank-fermented and aged, full-bodied red offering abundant quantities of blue and black fruits, surprisingly silky tannin, and an up-front style."

