



Juan Gil Yellow Label 4 Meses

Country:	Spain	Region:	Jumilla
Type:	Red	Varietal:	Monastrell
Format:	12 x 750ml		

BC	AB	SK	MB
+235614			
Speculative			

TASTING NOTES

Colour:	Intense deep red cherry colour.
Aroma:	Powerful in nose, clean and complex very attractive fruity aromas.
Taste:	Well-balanced, soft tannins with a very long finish.
Food:	Rice, pasta, vegetables, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cheeses.

AWARDS & ACCOLADES

2024 ~ 90 Points. "Style: juicy. Colour: intense cherry. Scent: ripe fruit, dried herbs, sweet spices. Mouth: ripe fruit, spicy, ripe tannins." - Guía Peñín, Jun/2025

2023 ~ 90 Points. - Guía Peñín, Jun/2024

2022 ~ "Very ripe dark fruit, leather and black pepper on the nose. Fruit-driven palate, easy to drink." - Decanter World Wine Awards 2024

2020 ~ 90 Points. "Cherry, violet edge. Red fruit, floral, spicy. Tasty, fruity, good acidity, long." - Guia Peñín 2021

2020 ~ "Blackberries, plums, bark, mushrooms and sweet spices on the nose. It's medium-to full-bodied with sleek tannins. Soft and spicy. Vegan. Drink now." - James Suckling, Jan/2022

2020 ~ "Here's a great value, flavourful red wine that's packed with concentrated ripe-fruit flavours and rounded out by earthy and cedary notes. The silky-smooth texture makes for a crowd-pleasing style, with enough complexity and character to keep your senses engaged. Drink now to 2025." - Christopher Waters, The Globe and Mail, Nov/2022

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. Vegan.



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