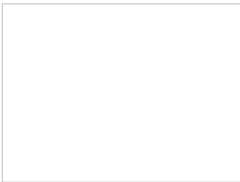


JUAN GIL ALMANSA LAYA



Grape variety/vinification

This wine is a blend of Garnacha Tintorera and Monastrell, sourced from Almansa. The grapes undergo separate maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation, the wine continues aging in stainless steel tanks.

Tasting notes

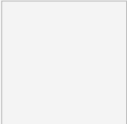
Deep cherry-red color, with an elegant and complex nose showcasing ripe fruit and floral tones. On the palate, it is fresh and balanced with sweet tannins and a long finish.

Food pairing

Ideal with game dishes, creamy rice dishes, stewed legumes, mushrooms, poultry, casseroles, and aged cheeses.



PRODUCER



Bodegas Juan Gil

Since the building of the new winery many things have changed. The new way of making wine needs technology: rigorous temperature control of wine, stainless steel tanks, and excellent hygienic conditions throughout the process, assures each year the quality levels.

Info logo

INFO

Product Number	6214/23	Allergens Egg	No
Country	Spain	Allergens Milk	No
Area	Almansa	Allergens Sulphites	Yes
Color	Red	Allergens Gluten	No
Alcohol	14	Distilled	No
Residual Sugar	5.8	Biological	No
Acidity	5	Closure type	Cork
PHScale	0	Case Quantity	6
Volume	0.75	GTIN code bottle	8437005068889
		GTIN code case	28437005068883