

Gil Family Estates Juan Gil Silver Label Monastrell Jumilla Spain 2020

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2020

GRAPE Mourvèdre

GEOGRAPHY Europe

COUNTRY Spain

LARGER REGION Southern Spain

SMALLER REGION Murcia (Yecla, Bullas, Jumilla)

Rationale

Also known as Mourvedre or Mataro, Monastrell is a late-ripening variety that thrives in the heat producing red wines that range from lively and fruity, to stunningly complex. And here's the best part – prices are generally very reasonable when compared to other red wines of quality/price/value. When the moniker reads Spanish, it is indeed coming from Spain (and was in Spain before France's Bandol area but that's another story). While not uniquely there, Murcia's subregion of Jumilla, one of the oldest DOs in Spain (created in 1966), is considered to be the epicenter of the grape in Iberia. Here, many Monastrell vines remain ungrafted (that is, on their own roots), phylloxera having never penetrated the limestone soils here, thanks to all that sun, combined with low humidity.

What to expect? Pick up a glass of Monastrell, and you can expect delicious aromas of mature black fruit, aromatic herbs, cocoa, pipe tobacco, perhaps some anise/licorice, and also always spicy notes that will remind you of pepper (black, white, and occasionally... well, pink!).

The origins of the winery date from 1916 when Juan Gil Gimenez, great-grandfather of the present generation, started getting involved in the world of wines and built a winery in the heart of Jumilla. His son, Juan Gil Guerrero, dedicated his whole life to the wine business, but it was the third generation who really consolidated the winery: Juan Gil Gonzalez together with his brother Paco, the founder's grandsons, has taken the winery to a new level.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Pink

Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry

Condition: Ripe, Jammy / Candied, Raisinated / Dried

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Currant / Cassis • Black Plum

Condition: Ripe, Raisinated / Dried, Jammy / Candied

FLORAL Lavender • Potpourri *Condition: Dried, Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Cola Nut • Mushrooms (Brown) • Tomatoes / Sun-Dried

HERBAL Chicory • Oregano • Tea Leaf / Bergamot • Tobacco Leaf

OTHER SPICES Paprika / Pimenton • Green Peppercorn • Chinese Five Spice • Licorice (Red) • Licorice (Black)

ORGANIC EARTH Dust

INORGANIC EARTH Mineral / Rock • Chalk / Limestone

ANIMAL Leather

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cinnamon • Coffee / Bean • Dill • Smoke • Vanilla

OXIDATION/NUTTINESS Almond / Marzipan • Walnut