

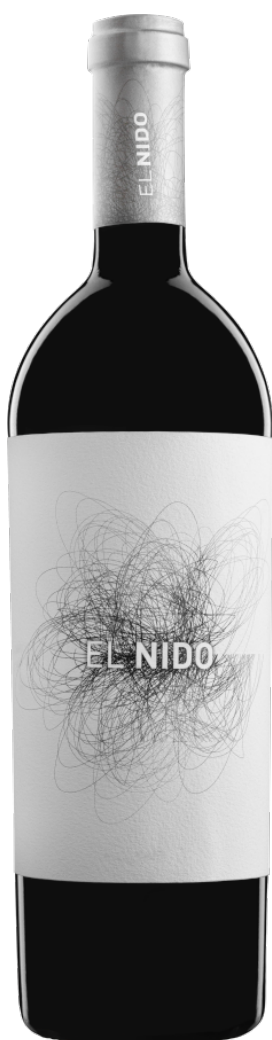


VINAS FAMILIA
GIL
FAMILY ESTATES

EL NIDO



Cellers Can Blau
D.O.P. Jumilla



EL NIDO 2022

TYPE

Red wine aged for 20 months

GRAPE VARIETIES

Cabernet-Sauvignon & Monastrell

VINIFICATION

The grapes for this wine come from 12 Ha -29.65 acres- of Cabernet Sauvignon vineyards and 32 Ha -79 acres- of very old Monastrell, with a very low yield. The grapes are harvested with small baskets to prevent bruising. The bunches are brought to triage tables where the best ones are selected. The grapes are vinified separately in small vats at a controlled temperature. The wine has been aged in French and American new oak barrels where it gets a very typical complexity.

TASTING NOTES

Glass-staining purple. Powerful and complex, memories of ripe black fruit, minerals, tobacco, cedar, black pepper, fine leather and cinnamon stand out. On the palate it is elegant, meaty and enveloping, hints of plums, blackberries, incense, cedar, tobacco leaf, clove, black licorice and a long and seductive finish.

FOOD PAIRINGS

Ideal to pair with grilled or roasted red meats, game meat rice dishes, game stews, poultry, roasts, cured and blue cheeses, cured ham, cold cuts, mushrooms and pork stews.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 oC and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE

To fully enjoy this wine, the temperature must be between 15 °C and 18 °C.

UPC: 8437005068094

CASE SCC: 38437005068095



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

WINE ADVOCATE 2022
93 POINTS

WINE ADVOCATE 2021
94 POINTS

GUIA PEÑIN 2020
96 POINTS