

EL PETIT BONHOMME

Appellation: Denominación de Origen Protegida Jumilla

Grape varieties: 55% thirty-year-old Monastrell, 30% Garnacha and 15% Syrah from the harsh climate and bush vines of South-West Spain.

This Petit is made with the same zeal that we produce all our wines, which is to create approachable wines of quality that over-deliver for the price. The yield, which is easy to control in Jumilla due to the lack of water, is paramount in the result. The same goes for our common-sense vinification which extracts naturally without any contact with oxygen during the remontage (pump-over process) keeping the purity of the fruit intact. This best case scenario is helped with the ingrained knowledge of the winemaking generations of Bodegas Juan Gil where the vinification of El Petit Bonhomme is adapted to the behaviour of our grape varieties, in all its due ageing respect.

Vinification & Ageing

Hand-harvested, pre-fermentative cold maceration followed by a temperature-controlled fermentation (23^o) for 2 weeks in small stainless-steel vats followed by the malolactic fermentation in 225L French oak barrels for the Monastrell and Syrah and in 300L American oak for the Garnacha. The total ageing is 6 months in oak.

Tasting Notes

Deep cherry colour with a rich spicy nose, plum with a hint of dry grass, thyme and rosemary. Black fruits, white and black pepper, gooseberries on the palate, soft tannins texture, intense, balanced, smooth and persistent.

