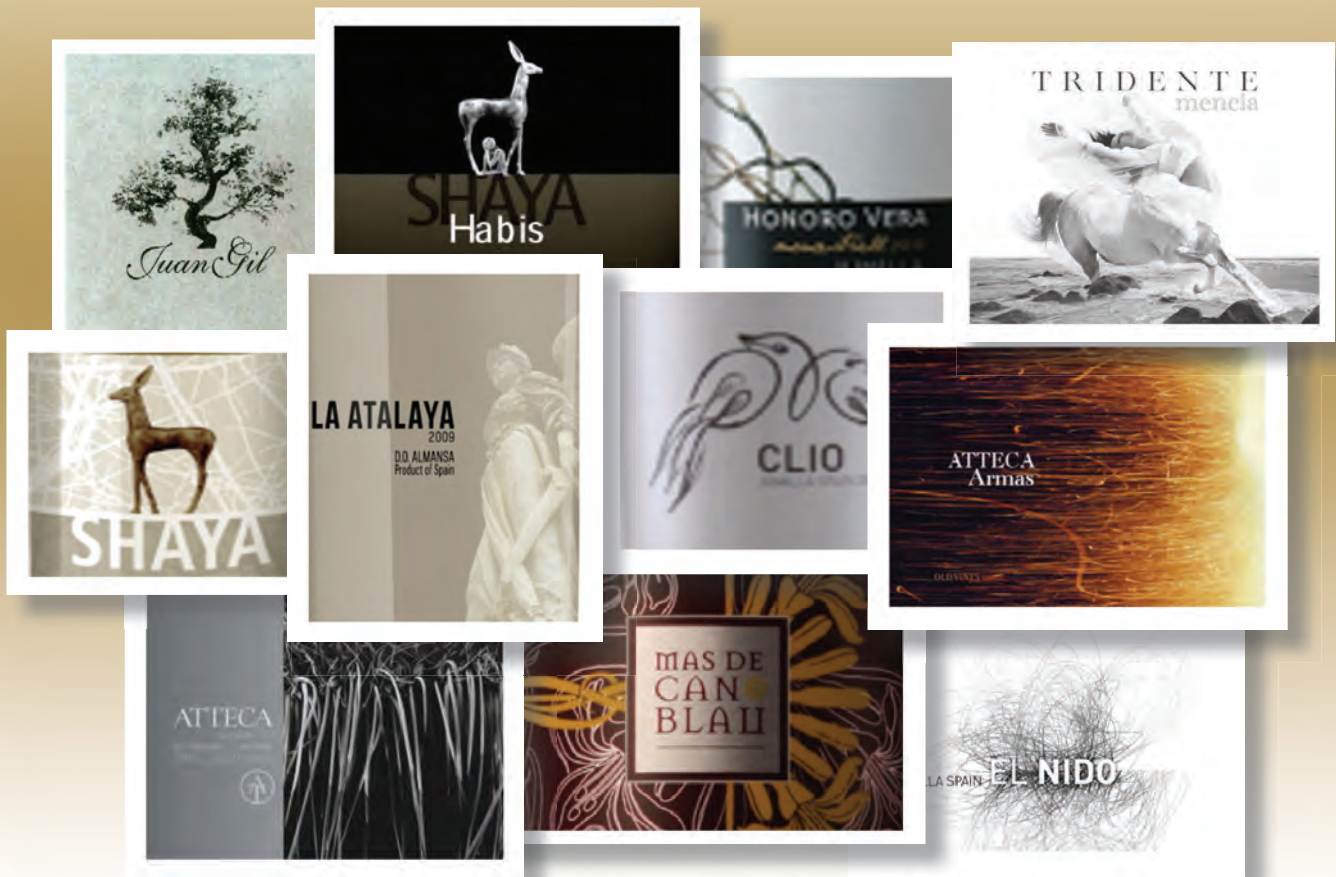




# GIL FAMILY ESTATES



## FEATURING

Juan Gil • El Nido • Ateca • Can Blau • Shaya • Atalaya • Tridente



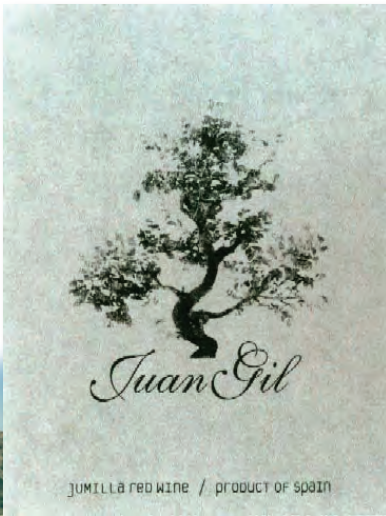




DO Jumilla

The origins of the winery date from 1916, when Juan Gil Giménez, great grandfather of the present generation, started getting involved in the world of wines, building 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—forged an image of quality, reliability and efficiency with the present generation trying to maintain and improve as much as possible.



JUAN GIL 2009

**Type of wine:** Aged Red  
**Variety:** 100% Monastrell  
**Aging:** 12 months in French barrels

**Tasting Notes:**

It has a very dark cherry color with purple tones. In the nose it has a powerful aromas of red berries toasted and smoked notes from their aging in oak barriques. It has good structure with ripe and sweet tannins. In the mouth it is very long with a perfect balance between fruit, alcohol and the oak tones, which makes it very pleasant and easy to drink.

**History of Scores**

**Wine Advocate**

2002.....	91 points
2003.....	91 points
2004.....	90 points
2005.....	90 points
2006.....	91 points
2007.....	90 points
2008.....	90 points
2009.....	89 points







**NEW**

### HONORO VERA 2010

**Type of wine:** Young Red

**Variety:** 100% Monastrell

**Aging:** None

*The collection was made during the third week of October and fermentation was carried out for 10 days with the skins in stainless steel tanks, fermentation temperatures did not exceed 80F.*

Robert Parker–Issue 195..... 87 points

DO Jumilla



*The vineyards that produce the grapes and organic grapes of Honoro Vera and Honoro Vera Organic are located over 2,300 ft. in elevation and are vineyards over 30 years with little production because they are planted on a bed of limestone and sand, very poor in nutrients, ideal for this type of crop.*

**NEW**

### HONORO VERA 2010– *Made with ORGANIC grapes*

**Type of wine:** Young Red

**Variety:** 100% Monastrell–Organic grapes

**Aging:** None

*The collection was made in late September and fermentation was carried out for 10 days with the skins in stainless steel tanks, fermentation temperatures did not exceed 80°F. Wine produced under organic regulations established in European Union norm as well as in United States, **NOP certification.***

Robert Parker–Issue 195.....88 points





The Bodegas El Nido project is the result of the collaboration of the Gil Family Chris Ringland (one of the best Australian enologists and author of Clio and El Nido) and others.

The winery is located in the Valle de La Aragona, inside the Murcia district of Jumilla and surroundings. The vineyards are 76.8 acres of very old Monastrell vines, all vaso trained and oriented northeast and 28.8 acres of Cabernet Sauvignon planted 30 years ago on smooth hills looking north.

Monastrell vines are planted in vineyards that have a foot deep layer of chalky stones over substrata of sandy soil. Cabernet vines are planted in vineyards with chalky, stony soil over a layer of sandy soil with clay.

DO Jumilla  
History of Scores

EL NIDO

	Wine Advocate	Wine Spectator
2002.....	96 points	90 points
2003.....	97 points	91 points
2004.....	99 points	91 points
2005.....	98 points	94 points
2006.....	97 points	92 points
2007.....	97 points	94 points
2008.....	96 points	—

CLIO

	Wine Advocate	Wine Spectator
2002.....	93 points	91 points
2003.....	96 points	90 points
2004.....	97 points	92 points
2005.....	95 points	90 points
2006.....	95 points	90 points
2007.....	94 points	94 points
2008.....	94 points	—

EL NIDO

**Type of wine:** Aged Red  
**Variety:** 70% Cabernet Sauvignon, 30% Monastrell  
**Aging:** 24 months new French and American barrels

**Tasting Notes:**

Cherry covered. Notes of leather, toasted bread and ripe fruits mixed with a touch of spices. It results intense, concentrated and complex, a little bit sophisticated and with resources to meditate on its extraordinary richness of extract and savor.

CLIO 2008

**Type of wine:** Aged Red  
**Variety:** 70% Monastrell, 30% Cabernet Sauvignon  
**Aging:** 24 months new French and American barrels

**Tasting Notes:**

Dark cherry red. Intense nose of ripe fruits (cassis) and comit fruit mixed with sensations of toasted coffee and licorice which brings finesse and elegance. Strength, savory and opulence combine in the palate of this wine that little by little develops in the bottle.



Bodegas Ateca has its headquarters in the locality of Ateca (Zaragoza), fourteen kilometers from Calatayud.

The vineyard, planted on slate soil on sites at higher elevations of the area is made up mainly of small parcels of old vines of Grenache from the mountain hillside of Ateca and the surrounding villages.



## ATECA

**Type of wine:** Aged Red

**Variety:** 100% Garnacha

**Aging:** 10 months

### Tasting Notes:

It is a deep cherry. It has intense aromas of red ripe fruit (ripe raspberry) which combine perfectly with the spicy notes of cacao, vanilla and licorice corresponding to a noble aging. It is very fresh and fruity in the mouth. It has a notable ending where fruity and spicy aromas come back via retro-nasal.



## ATECA ARMAS

**Type of wine:** Aged Red

**Variety:** 100% Garnacha from very old vines

**Aging:** 18 months in French oak barrels

### Tasting Notes:

It is dark cherry and attractive nose, where the ripe fruit and spicy aromas (pepper and nutmeg) can be noticed in sequence as well as the mineral remembrances of the slate soils of the vineyard. In mouth it is savoring, fruity and elegant. Very good to drink now and still it slows its big potential to improve with time.



# ATECA

DO Calatayud

NEW



## HONORO VERA GARNACHA

**Variety:** 100% Old vine Garnacha

**Alcohol:** 14.5%

Released for the first time in 2011, Honoro Vera Garnacha comes from old vine vineyards planted at 3,000' elevations. The slate and gravelly clay loam soils of these 60-80 year old vineyards produce wines with an attractive cherry note embraced with the minerality of the old vines vineyards.

### History of Scores

#### Wine Advocate

#### ATECA

2006.....	91 points
2007.....	90 points
2008.....	88 points
2009.....	90 points

#### ATECA ARMAS

2005.....	93 points
2007.....	91 points
2008.....	92-95 points





## DO Montsant



*Montsant is a D.O. which probably has not yet shown its real potential as far as enological quality is concerned.*

*Contrary to its illustrious neighbor Priorat, in Montsant one can work with characteristic varieties each one planted in soils of different compositions, i.e. sand and clay for Cariñena called also Mazuelo, lime for Syrah and slate (known as licorella) for Garnacha.*

*This project, together with the Gil Family and Victor Rodriguez, is headed in its technical aspects by the winemaker Nuria López Sarroca.*

## History of Scores

### Wine Advocate

#### CAN BLAU

2004.....	90 points
2005.....	90 points
2006.....	92 points
2007.....	90+ points
2008.....	89 points
2009.....	90 points

#### MAS DE CAN BLAU

2004.....	92+ points
2005.....	95 points
2006.....	92 points
2007.....	92 points
2009.....	92-95 points

## CAN BLAU

**Type of wine:** Aged Red

**Variety:** 50% Cariñena, 30% Syrah, 20% Garnacha

**Aging:** 9 months in new barrels

### Tasting Notes:

Cherry with purple reflexes, it exhibits a collection of attributes, aromatics, strengths and complexity, that brings an almost panoramic view to the possibilities of the D.O. Montssant. Fruity and impregnated with the soils' notes it shows widness of savories in mouth and a fresh and spicy final.

## MAS DE CAN BLAU

**Type of wine:** Aged Red

**Variety:** 50% Cariñena, 30% Syrah, 20% Garnacha

**Aging:** 18 months in new barrels

### Tasting Notes:

Dark Cherry. It pursues the balance between the warm notes of macerated fruits and remembrance of the soil. In mouth it is full, concentrated, rich, overpassed but not excessive, well "furnished" as far as its aging in oak is concerned. It is made to please the professional "taster" as well as the "amateur."



## BLAU 2009

**Type of wine:** Aged Red

**Variety:** 50% Cariñena, 25% Syrah, 25% Garnacha

**Aging:** 4 months in French oak barrels

*The Cariñena and Garnacha vines used for the production of these wines have an approximate age ranging from 25 to 40 years, the vineyards of Garnacha are around 2,000 ft. altitude in the area of Comudella de Montsant on slate soils, Cariñena vineyards in Darmós and Masroig area on clay soils and Syrah vineyards are located on limestone soils. The fermentation was carried out in stainless steel tanks for 10 days and then remained in French oak barrels for 4 months.*

Robert Parker–Issue 195 .....88 points





**NEW**

### SHAYA 2010

**Type of wine:** Young White

**Variety:** 100% Verdejo (Old vines)

**Aging:** None

**Tasting Notes:**

It displays a nose of toasty baking spices, nutmeg, spring flowers, marzipan, and pit fruits. A bit richer and more complex on the palate than the “regular” cuvee, this vibrant effort could evolve for 1-2 years but is drinking well now.

## Bodegas SHAYA

DO Rueda



*The winery and vineyards are located in the most southwestern part of the appellation in the province of Segovia.*

*The grapes for this wine come from 30.5 hectares of very old Verdejo vines, with low yields (2.5/ha). The vines were planted in sandy soils in vaso system, which makes it possible that many of them are ungrafted. The vineyards have a surface layer of small-sized river gravel and a deeper layer that consists of clay.*

*The wine ferments partially in barrel and stay with the lees in its entirety from several months before being bottled.*

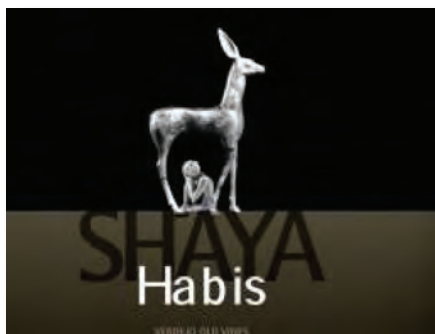
*The technical direction is provided by Belinda Thomson of the Australian Crawford River winery in the area of Victoria, and makes some of the best white wines of the area.*

### SHAYA HABIS

**Type of wine:** White wine fermented in barrel

**Variety:** 100% Verdejo (Old vines)

**Aging:** 7 months in new barrels of 500 and 600 L



**Tasting Notes:**

It displays a nose of toasty baking spices, nutmeg, spring flowers, marzipan, and pit fruits. A bit richer and more complex on the palate than the “regular” cuvee, this vibrant effort could evolve for 1-2 years but is drinking well now.



### History of Scores

**Wine Advocate**

**SHAYA**

2009.....	91 points
2010.....	90 points

**SHAYA HABIS**

2008.....	92 points
2009.....	92 points





**BODEGAS  
ATALAYA**

**DO Almansa**

*Atalaya Winery is a new project within the Gil Family Group in the Almansa D.O. It is located east of Albacete Province among Valencia, Alicante and Murcia, in the transit zone between the Catilian Plateau and the Mediterranean Sea.*

*The winery and vineyards are located 3 kilometers north of Almansa at an altitude of 800 meters above sea level. The soils here consist mainly of limestone. The predominant grape varieties are Garnacha Tintorera, a variety native to the area, and Monastrell, which this new project builds its wines. Technical direction is provided by the Australian-born winemaker Frank Gonzales.*

**History of Scores**

**Wine Advocate**

**LA ATALAYA**

2007.....	91 points
2008.....	90 points
2009.....	90 points



**NEW**

**LA ATALAYA 2009**

**Type of wine:** Aged Red

**Variety:** 100% Garnacha Tintorera

**Aging:** 12 months in French oak barrels

**Tasting Notes:**

Red cherry coated. Seductive nose, very ripe berries, dewberry, aromatic herbs and slight floral fragrances can be noticed. It is a pleasant wine, refreshing and original.

**NEW**

**LAYA 2009**

**Type of wine:** Aged Red

**Variety:** 70% Garnacha Tintorera, 30% Monastrell

**Aging:** 4 months in French oak barrels

*The grape varieties Garnacha Tintorera and Monastrell with which it is produced this wine come from vineyards located between 700 and 1000 metres of altitude, sandy soils and high amount of limestone on his bed, in the casd of Garnacha Tintorera, the age of the vines is 30 years and is located in sandy soils with high active lime. Femented separately in stainless steel tanks and then it stays in French oak for a period of 4 months.*

Robert Parker–Issue 195.....89 points







**NEW**

### TRIDENTE MENCÍA 2010

**Type of wine:** Aged Red

**Variety:** Mencía

**Aging:** 4 months in French oak barrels

*Mencía grapes with which it is produced this wine are from vineyards over 50 years, located in Cacabelos northwest of the province of Leon in the region of El Bierzo. The fermentation was carried out in stainless steel tanks for 10 days, from then to French oak barrels where the fermentation ended and stayed for 4 months.*

Robert Parker–Issue 195.....90 points



**NEW**

### TRIDENTE TEMPRANILLO 2009

**Type of wine:** Aged Red

**Variety:** Tempranillo

**Aging:** 15 months in French oak barrels

*Tempranillo grapes with which it is produced this wine are from very old vines with very little production in the areas of Villanueva de Campean and El Pego, within the province of Zamora in the regions of la Tierra del Vino and Toro respectively. Some of them exceed 100 years old and are generally located on a top layer of gravel over very sandy soils. The fermentation was carried out in stainless steel tanks for 10 days, then moved to French oak barrels, where fermentation was completed and where it has remained for 15 months.*

Robert Parker–Issue 195.....91 points



**BODEGAS TRITON**

DO Vino de la Tierra de Castilla y Leon



**NEW**

### TRIDENTE PRIETO PICUDO 2009

**Type of wine:** Aged Red

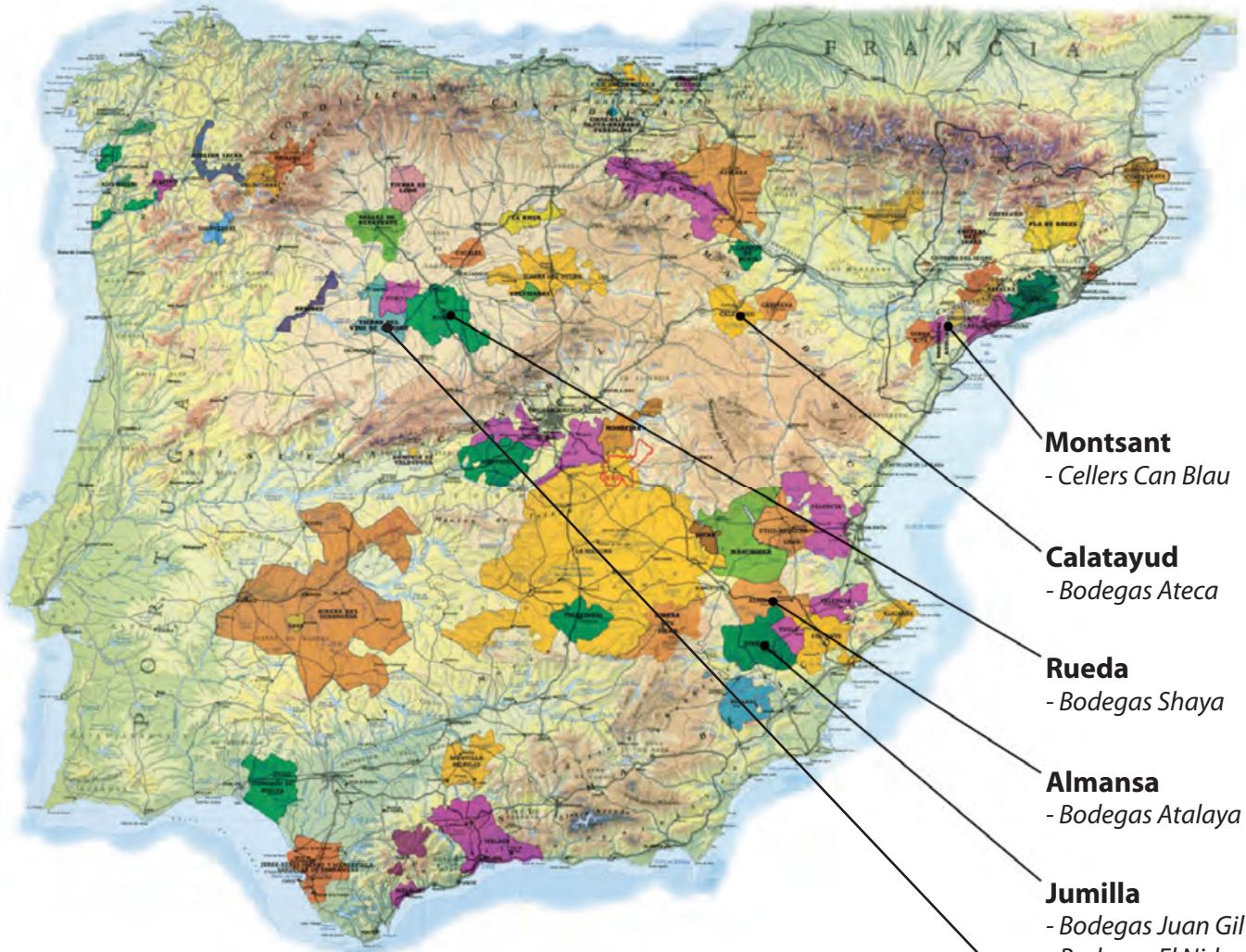
**Variety:** Prieto Picudo

**Aging:** 15 months in French oak barrels

*Prieto Picudo grapes are autochthonous from the province of Leon, bunches and grapes are small with a very high potential for the aging. The fermentation was carried out in stainless steel tanks for 10 days, from then to French oak barrels where the fermentation ended and stayed for 15 months.*

#### Tasting Notes:

Inky ruby. A cool, mineral-driven bouquet shows scents of red and dark berries, violet, saffras and licorice, with a blast of cracked pepper. Smells like syrah. Lively but deep, with tangy red and blackcurrant flavors, along with notes of cola and vanilla on the back half. Silky tannins appear on the long, sappy finish and then quickly fade into the sweet fruit.



**Montsant**  
- *Cellers Can Blau*

**Calatayud**  
- *Bodegas Ateca*

**Rueda**  
- *Bodegas Shaya*

**Almansa**  
- *Bodegas Atalaya*

**Jumilla**  
- *Bodegas Juan Gil*  
- *Bodegas El Nido*

**Vino de la Tierra  
de Castilla y Leon**  
- *Bodegas Triton*

***For more information refer to:***

[Orowines.com](http://Orowines.com)

[Bodegasjuangil.com](http://Bodegasjuangil.com)

[Blueventureswinemarketing.com](http://Blueventureswinemarketing.com)

