



2016

Monastrell | Tempranillo

Syrah | Cabernet Sauvignon

Bodegas Carchelo, SL

Casas de la Hoya, SN. 30520

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CARCHELO




TASTING NOTES

Color: Attractive ruby red with purple hues.

Bouquet: Intense and complex, full of fruity notes, with aromas both of black and red berries standing out, which are added to the spicy notes acquired from 6 months ageing in barrels, with hints of cedar and toasting.

Taste: Surprising, due to its softness and balance, as well as the presence of subtleties of flavor in the mouth. Harmonious, fresh, with a long-lasting delicate persistence

BOTTLE ORIENTATION		CASE	AMERICAN PALLET	EUROPEAN PALLET
	Cases 6 bottles	High: 332 mm Width: 234 mm Deep: 160 mm Weight: 8,28 Kg	Cases/pallet: 125 Rows: 5 Weight: 1.035 Kg	Cases/pallet: 105 Rows: 5 Weight: 870 Kg
	Cases 12 bottles	High: 332 mm Width: 314 mm Deep: 235 mm Weight: 16,56 Kg	Cases/pallet: 70 Rows: 5 Weight: 1.160 Kg	Cases/pallet: 60 Rows: 5 Weight: 994 Kg

WINE DATA	PAIRING
<p>Alcohol: 14,50 Stopper: DIAM cork Bottle: vintage bordeaux C325 Ageing: 3 months in French oak barrels</p>	<p>This wine goes very well with the typical Spanish aperitifs. It is recommended to combine with fresh food dishes and mild flavours. At low temperatures, it goes very well with a nice dessert. Recommended temperature for serving: Between 16 and 17 ° C</p>