



## 2013

Monastrell | Cabernet Sauvignon

Tempranillo | Syrah

**Bodegas Carchelo, SL**

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# CARCHELO SELECTO




## TASTING NOTES

**Color:** Very intense wine with garnet hue and violet rim.

**Bouquet:** Intense aromas of ripe red fruit and berries from the forest with a toasty and spicy background.

**Taste:** Well-balanced, and full-bodied. Perfect integration of the tannins of the ageing process in French oak barrels and the balance of the fruit. Very, very long finish

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><b>Alcohol:</b> 15</p> <p><b>Stopper:</b> natural cork</p> <p><b>Bottle:</b> vintage bordeaux C325</p> <p><b>Aging:</b> 12 months on new French oak barrels</p>	<p>Combines wonderfully with red meats, game, duck, rabbit and the like. Also pair with broths and stews which are strong in flavor, such as bean stews, chickpea stews and creamy rice dishes.</p> <p>Recommended temperature for serving: between 15 &amp; 16 ° C</p>