



2018

Jumilla **Monastrell**

Bodegas Carchelo, SL

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TASTING NOTES

Color: Medium high layer with characteristic bright garnet tones of Monastrell.

Bouquet: Complex, notes of forest fruits and floral, violet and lavender; with a background of peach, one of the most precious characters of balanced maturity in Monastrell.

Taste: The palate is firm, medium structure with a very pleasant acidity. Result of the adaptation to warm climates of the compact clusters, where the maturity of the external grains and the acidity of the inmates are conjugated.

BOTTLE ORIENTATION		CASE	AMERICAN PALLET	EUROPEAN PALLET
	Cases 6 bottles	High: 340 mm Width: 23 mm Deep: 155 mm Weight: 7,74 Kg	Cases/pallet: 125 Rows: 5 Weight: 967,5 Kg	Cases/pallet: 105 Rows: 5 Weight: 812,7 Kg
	Cases 12 bottles	High: 340 mm Width: 305 mm Deep: 230 mm Weight: 15,48 Kg	Cases/pallet: 70 Rows: 5 Weight: 1.083,6 Kg	Cases/pallet: 60 Rows: 5 Weight: 928,8 Kg
		WINE DATA	PAIRING	
		Alcohol: 14,5% Stopper: DIAM cork Bottle: bordelesa elite Young wine	Gastronomic wine. Ready to enjoy it. Recommended pairing with white or red meet, stews, barbecues and cheese.	