



CARCHELO ROBLE 2019



Type of wine:

Roble Red Wine.
14,5 % Alc.



Vintage:

2019.



Location:

D.O.P JUMILLA.



Production:

90.000 bottles of 750 cl.



Grape varieties:

50 % Monastrell, 35 %
Cabernet Sauvignon, 10%
Syrah, 5 % Tempranillo.



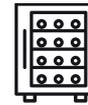
Harvest:

Manual harvest during
September and October
2019 in boxes of 250 kg.



Packaging:

Vertical box of 6 bottles
of 750 cl.



Conservation:

Between 15 y 16 °C.



Soils:

Different vineyards, altitudes and orientations to seek
harmony and character typical of its territory.



Vinification:

Maceration, alcoholic fermentation and malolactic fermentation
in stainless steel tanks of 25.000 liters.



Ageing:

4 months in 225 liter french oak barrels.



Tasting note:

Appearance: Medium deep ruby in the heart of the glass and
purple hues in the meniscus.

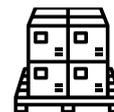
Nose: Full of nuances, highlighting aromas of fresh red fruit,
ripe plum and berries with hints of spices such as vanilla, black
pepper or cloves.

Palate: Medium-high body, fluid and pleasant on the palate,
with balanced acidity, juicy and a slightly spiced fruity finish.
Suitable to combine with cheeses of medium maturation as
well as with grilled meats, pasta with tomato sauce or spoon
dishes.



Awards & Points:

Guide Intervinos: 89 p.
Guide Peñín: 88 p.
Semana Vitivinícola: 93 p.



Paletization:

*Pallet 120x80 cm:
125 boxes x 6 bot.
Weight 1.050 kg.
Height 185 cm.
*Pallet 120x 100 cm:
140 boxes x 6 bot.
Weight 1.176 kg.
Height 185 cm.



Certificates:

Vegan Certified

