



## CARCHELO ROSÉ 2020



### Type of wine

Young rosé wine  
13 % Alc.



### Vintage:

2020.



### Location:

D.O.P JUMILLA.



### Production:

5.643 bottles of 750 cl.



### Grape varieties:

100 % Monastrell.



### Harvest:

Manual harvest on 2020  
September 3rd, in boxes  
of 250 kg.



### Packaging:

6 bottles of 750 cl.



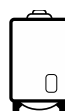
### Conservation:

Between 8 and 10 °C.



### Soils:

North slope of Fuente de las Perdices vineyard area, vines  
over 30 years old on sandy-loam soils and limestone cover.



### Vinification:

Cold maceration in stainless steel tanks between 9 and 12 hours,  
bleeding of the flower must, settling and alcoholic fermentation  
at 12°C in a 5.000 liters stainless steel tank.



### Ageing:

Unoaked.



### Tasting notes:

**Appearance:** Intense red currant color with pinkish rims, very  
luminous and bright.

**Nose:** Clean and pronounced, with aromas of flowering tree,  
roses, citrus, red fruits such as raspberries and currants and  
stone fruits such as peach and green apricot.

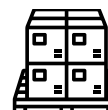
**Palate:** Balanced, with a pleasant acidity and enveloping body.  
Fresh and intense aromas of fruit character with a persistent  
and dry background.

It is recommended to pair with appetizers, grilled vegetables,  
fishes, pasta with white sauces and seafood risotto style.



### Awards & Points:

Semana vitivinícola: 93 p.  
Eco racimo Awards: G Oro.  
Global Rosé Masters: Bronze.



### Palletization:

\*Pallet 120 x 80 cm:  
125 boxes x 6 bot.  
Weight 1.050 kg.  
Height 185 cm.

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



### Certificates:

Bio Certified.  
Vegan Certified.

