



CARCHELO SELECTO 2013



Type of wine:

Crianza red wine.
15% Alc.



Vintage:

2013.



Location:

D.O.P JUMILLA.



Production:

18.000 bottles of 750 cl.



Grape varieties:

45% Monastrell, 40 %
Cabernet Sauvignon, 10%
Syrah, 5 % Tempranillo.



Harvest:

Manual harvest on 2013
September 24th and 25th,
in boxes of 250 kg.



Packaging:

6 bottles of 750 cl.



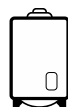
Conservation:

Between 15 and 16 °C.



Soils:

Limestone cover and sandy and partially clayey subsoil.



Vinification:

Alcoholic fermentation in stainless steel tanks. Malolactic
fermentation in 225 liters new french oak barrels.



Ageing:

18 months in new french oak barrels and 24 months in bottle.



Tasting note:

Appearance: Very deep and lively, highlighting the ruby tones, on
a garnet background.

Nose: Extremely elegant, all are subtleties of the fusion of ripe
fruit and cedar notes and a myriad of spices, mainly cloves and
even nutmeg.

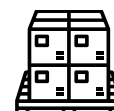
Palate: It has a full body, well integrated tannins thanks to the
malolactic in the barrel. The maintenance of the wine in the
mouth produces an authentic explosion of fruity characters with
enormous persistence.

Great combination with grilled red meat, game, stews and rice.
Also pairs perfectly with dark chocolate based desserts.



Awards & Points:

Guide Gourmets: 92 p.
Guide Peñín: 90 p.
Guide Civas: 94 p.
Guide Proensa: 92 p.



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.

