

Vinedos de Pueblo



ES-ECO-024-MU
Agricultura "UE"



CARCHELO 2020



Type of wine:

Roble Red Wine.
14,5 % Alc.



Vintage:

2020.



Apellation:

D.O.P JUMILLA.



Production:

Bottles of 0,75 L and 1'5 L.



Grape varieties:

Monastrell.



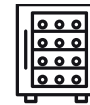
Harvest:

Manual harvest during
September and October
2020 in boxes of 250 kg.



Packaging:

Horizontal box of 6
bottles of 750 cl.



Conservation:

Between 15 y 16



Soils:

Various own vineyards in the municipality of Jumilla, with different soils, altitudes and exposures to seek balance and character typical of our 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 notes:

Appearance: Medium-high robe, with violet rims on the meniscus and cherry red in the heart of the glass.

Nose: Full of fruity nuances of ripe red fruits, plum and fresh black berries along with light hints of spices such as vanilla, black pepper, thyme and cloves.

Palate: Wine of medium structure, fluid and pleasant on the palate, with balanced acidity, juicy and a slightly spicy with balsamic fruity finish.

Suitable both to combine with good sausages and cheeses of medium maturation as well as with grilled meats, pasta with tomato sauce and rice.

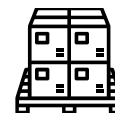


Awards & Points:

Guide Intervinos: 89 p.

Guide Peñín: 89 p.

Semana Vitivinícola: 93 p.



Palletization:

*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:

Organic certified

Vegan certified

