

*Viñedos de Paraje*



## CARCHELO CIENTO80 2019



### Type of wine:

Roble Red Wine.  
14,5 % Alc.



### Vintage:

2019.



### Apellation:

D.O.P JUMILLA.



### Production:

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



### Grape varieties:

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



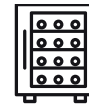
### Harvest:

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 °C.



### Soils:

Vineyards between 20 and 40 years old on the slopes of the Sierra del Carche area, between 600 and 750 meters of altitude, with limestone surface, poor in nutrients and sandy loam bottoms, which provide concentration and freshness to the grapes.



### Vinification:

Maceration, alcoholic fermentation and malolactic fermentation in stainless steel tanks of 13.500 liters.



### Ageing:

12 months in 225 liter french oak barrels.



### Tasting notes:

**Appearance:** Deep, with bright garnet highlights on the meniscus and intense ruby in the heart of the glass.

**Nose:** Aromas of elegant fruity freshness predominate, surrounded by soft spicy notes such as liquorice, black pepper, Mediterranean aromatics or cloves.

**Palate:** Well structured, complex, tasty, with friendly tannins and balanced acidity that create a fresh and harmonious set with a long balsamic and mineral finish.

Perfect for combining Iberian sausages, medium-long maturation cheeses and meats with grilled vegetables or some good Jumillano gazpachos grilled on vine shoots.



### Awards & Points:

Peñín guide: 91 p and 5\*.  
Proensa Guide: 91 p.



### Palletization:

\*Pallet 120x80 cm:  
110 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

