



## CARCHELO ROSÉ 2021



**Type of wine**  
Young rosé wine  
13,5 % Alc.



**Vintage:**  
2021.



**Location:**  
D.O.P JUMILLA.



**Production:**  
6.592 bottles of 750 cl.



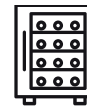
**Grape varieties:**  
100 % Monastrell old dry  
farming vines.



**Harvest:**  
Manual harvest on  
September 2021, 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 soaking 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:**  
2 months on fine lees.



**Tasting notes:**

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

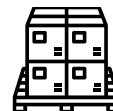
**Nose:** Clean and pronounced, with aromas of flowering tree,  
roses, citrus, red fruits such as raspberries and currants and  
stone fruits such as peach and green apricot.

**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.  
Bacchus Awards: Gold and  
best rosé in show.



**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:**  
Organic Certified.  
Vegan Certified.

