

Viñedos de Paraje



CARCHELO CIENTO80 2020



Type of wine:

Red Wine.
14,5 % Alc.



Vintage:

2020.



Apellation:

D.O.P JUMILLA.



Production:

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



Grape varieties:

70 % Monastrell, 20 %
Syrah 10 % Garnacha



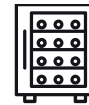
Harvest:

Manual harvest during
September 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: Medium, bright and with intense ruby colour 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.

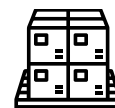
Palate: Medium-high structured, tasty and complex, with soft tannins and nice acidity that gives balance, with balsamic and mineral finish.

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:

James Suckling: 91 p.
Peñín guide: 91 p and 5*.
Proensa Guide: 91 p.



Palletization:

*Pallet 120x80 cm:
99 boxes x 6 bot.
Weight 900 kg.
Height 180 cm.



Certificates:

Organic certified
Vegan certified

