



## CARCHELO ROSÉ 2022



### Type of wine

Dark rosé wine  
13,5 % Alc.



### Vintage:

2022.



### Location:

D.O.P JUMILLA.



### Production:

5.792 bottles of 750 cl.



### Grape varieties:

100 % Monastrell dry  
farming vines.



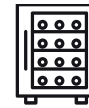
### Harvest:

Manual harvest on  
September 2022, in boxes  
of 12 kg.



### Packaging:

6 bottles of 750 cl.



### Conservation:

Between 8 and 10 °C.



### Soils:

Old dry farming Monastrell from north west terraces of  
Sierra del Carche vineyards area, vines over 40 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 15 ° 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.

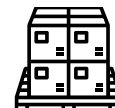
**Palate:** Tasty and balanced, with a pleasant acidity and  
enveloping body. Fresh and intense aromas of fruit character  
with a persistent and dry background.

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 Gold.  
Global Rosé Masters: Bronze.  
Bacchus Awards: Gold and  
best rosé in show.



### Palletization:

\*Pallet 120 x 80 cm:  
105 boxes x 6 bot.  
Weight 880 kg.  
Height 165 cm.



### Certificates:

Organic Certified.  
Vegan Certified.

