

## CARCHELO ROSÉ 2022



### Type of wine

Rosado wine  
13,5 % Alc.



### Location:

D.O.P JUMILLA.



### Grape varieties:

100 % Monastrell dry farming vines.



### Packaging:

6 bottles of 750 cl.



### 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.

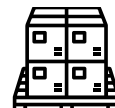
**Palate:** Tasty and balanced, with a pleasant acidity and enveloping body. Fresh and intense aromas of fruit character with a persistent and dry background.

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.

