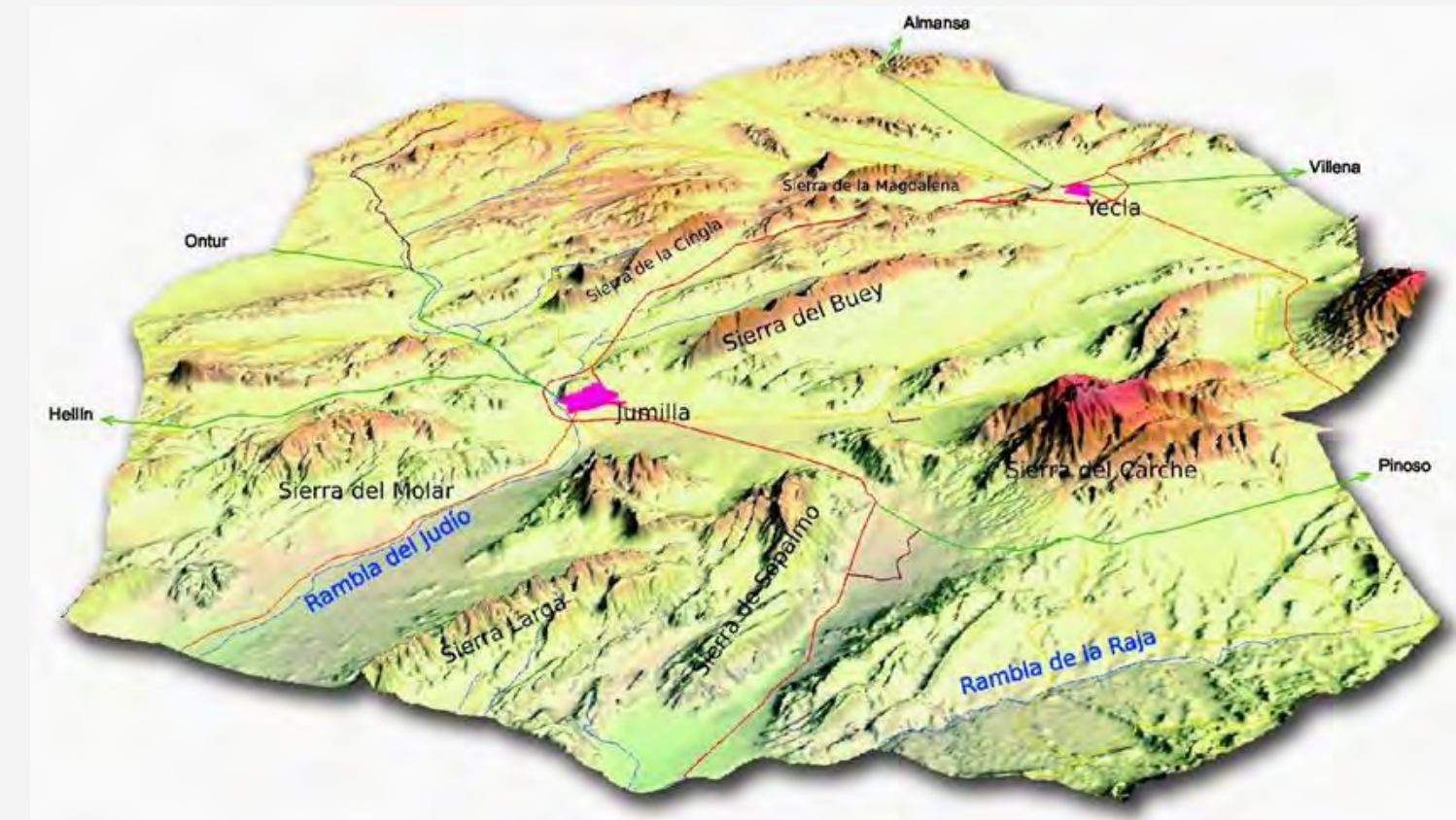
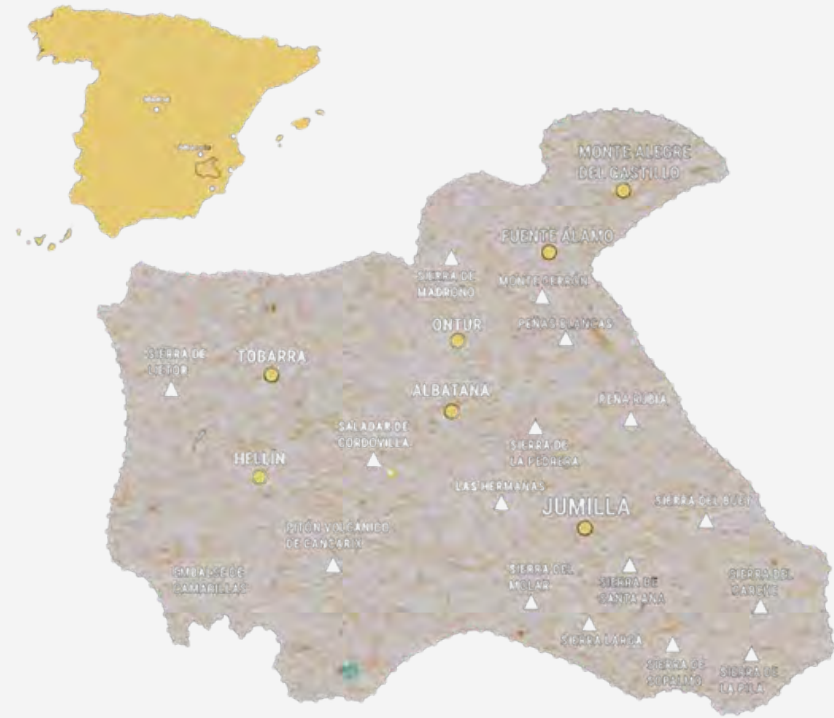


BODEGAS CARCHELO

SUSTAINABLE VITICULTURE AT THE FOOT OF THE SIERRA DEL CARCHE REGIONAL PARK

BODEGAS**CARCHELO**





FROM 1990

Founded in 1990 in Jumilla (Murcia), at the foot of the Sierra del Carche Regional Park, where we grow low-yielding vineyards in an environmentally sustainable way. 100% of the vineyard is worked organically.



“
NATURE IS AT ITS
BEST WHEN IT
FEELS CARED FOR

To leave a well-cared for, respected
land for generations to come.



MICROCLIMATE

Our location inland and in the Altiplano, with an average altitude of 600 meters above sea level, together with the influence of the coastal breezes (less than 80 kms) and a very low level of rainfall (years that do not exceed 20 days of rain), make it possible for us to have a Mediterranean-continental microclimate. Warm, dry and with strong thermal contrasts, cooled by the winds coming from the mountains, something unique and exceptional for the cultivation of vines.

TEAM

The Abellán Guardiola family, owner of the winery, has always been linked to the cultivation of vines, almonds and olives. Currently, the third generation is part of the team and the project, underpinned by professional ethics, respect for the environment and people.





DIVERSITY

SOILS

Our vineyards are located in plots spread over different parts of the DO JUMILLA, always looking for poor soils with fresh orientations, with this we reduce the risk of loss by hail of the total of our harvest and also provide us with variety in soil typology, altitudes and orientations on slopes or depths.

RIPENING

STAGGERED HARVEST

The different locations condition differences in the interception of solar radiation, temperature and exposure to the wind, obtaining differences in ripening that allows us a staggered harvest and having grapes with a great diversity of nuances.





MONASTRELL

Monastrell is the queen variety of the D.O. Jumilla, and also the predominant grape in our plots.

Monastrell vines are located mainly on slopes, seeking fresh exposures with north and northwest orientation and are nestled in soils with limestone cover, sandy loam bottoms and poor in nutrients. In this way, we achieve freshness and concentration in the harvests.

Vineyards between 20 and 90 years old (part of which is freefoot).



OUR WINES

LIMITED AND CARED ELABORATIONS





CARCHELO ROSÉ (2022)

Grape variety: 100% Monastrell.

Soils: Terraced plot at the foot of the Sierra del Carche, 30-year-old vines on sandy loam soils and limestone cover.

Elaboration: Cold maceration in stainless steel tanks for 9 to 12 hours, bleeding of the free-run must, settling and alcoholic fermentation at 12°C in a 5,000-litre stainless steel tank.

Production: 5,643 bottles.

[\[Más info\]](#)

CARCHELO VIÑEDOS DE PUEBLO (2021)

Grape variety: 100% Monastrell.

Soils: Diverse vineyards, altitudes and exposures to seek harmony and character of their territory.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation in 25,000-litre stainless steel tanks.

Production: 50,000 bottles approx.

[\[Más info\]](#)





CARCHELO CIENTO80 (2020)

Grape variety: Monastrell (85%), Syrah (10%), Grenache (5%).

Soils: Vineyards between 20 and 40 years old on the slopes of the Sierra del Carche area, between 600 and 750 metres above sea level, with limestone surfaces, poor in nutrients and sandy loam bottoms, which provide concentration and freshness to the grapes.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation in 13,500-litre stainless steel tanks. Twelve months in 225-litre French oak barrels.

Production: 15,200 bottles.

[\[Más info\]](#)

CARCHELO SELECTO (2015)

Grape variety: Monastrell (45%), Cabernet Sauvignon (40%), Syrah (10%), Tempranillo (5%).

Soils: Limestone cover and sandy and partially clayey bottom.

Elaboration: Alcoholic fermentation in stainless steel tanks. Malolactic fermentation in 225-litre French oak barrels.

18 months in new French oak barrels and 24 months in the bottle.

Production: 12,000 bottles.

[\[Más info\]](#)





CANALIZO (2014)

Grape variety: Monastrell (50%), Syrah (25%), Tempranillo (25%).

Soils: Vineyards aged between 25 and 40 years, with limestone cover and sandy, partially clayey bottom.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation separated by varieties in stainless steel tanks for subsequent assembly during aging.

20 months in 225-litre French oak barrels for the first and second year of use and 24 months in the bottle.

Production: 4,000 bottles

[\[Más info\]](#)

ALTICO (2019)

Grape variety: 100% Syrah.

Soils: Trellis and semi-dry vineyard located on the northern slope of the Sierra del Carche with limestone cover and sandy loam bottom.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation in 13,500-litre stainless steel tanks. Twelve months in 225-litre French oak barrels and at least twelve months in the bottle.

Production: 16,947 bottles + 97 magnum.

[\[Más info\]](#)





MURI VETERES (2020)

Grape variety: 100% Monastrell, old vines in Pie Illegal.

Soils: Heroic vineyard of rabid dry land located at 600 meters above sea level on the southern slope of Sierra Hermanillos, with poor soils with thick lime cover, sandy bottom and shallow bedrock under the vines.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation in 1,900-litre cubic French oak barrels. Twelve months in 1,900 litre cubic barrels and 225 litre French oak barrels and a minimum of twelve months in the bottle

Production: 2,090 bottles + 11 magnum.

[\[Más info\]](#)

VINA MARIS (2015). UNDERWATER AGEING

Grape varieties: Monastrell, Tempranillo, Cabernet Sauvignon, Syrah.

Soils: Limestone cover and sandy and partially clayey bottom.

Elaboration: Alcoholic fermentation in stainless steel tanks. Malolactic fermentation in 225-litre French oak barrels.

16 months in new French oak barrels and at least twelve months in the bottle plus twelve months at the bottom of the Mediterranean Sea at a depth of 40 metres.

Production: 2,325 bottles.

[\[Más info\]](#)





VINA MARIS BLANCO (2022). UNDERWATER AGEING

Grape variety: Verdejo, Sauvignon Blanc.

Soils: Sandy with the presence of clay and limestone cover.

Elaboration: Alcoholic fermentation in French oak barrels with light roasting. Three months of ageing on its lees and at least six months at the bottom of the Mediterranean Sea at a depth of 40 metres.

Production: 1,331 bottles.

[\[Más info\]](#)

EXTENSO (2009)

Grape variety: Cabernet Sauvignon, Syrah and Monastrell.

Soils: Vineyards near the Sierra del Carche, between 600 and 750 metres above sea level, with limestone surfaces, poor in nutrients and sandy loam bottoms, which provide concentration and freshness to the grapes.

Elaboration: Alcoholic fermentation with native yeasts in cubic French oak barrels. Malolactic fermentation in the same containers, with controlled and constant temperature, and two years of oxidative aging.

Production: 530 magnum

[\[Más info\]](#)





In the 2009 harvest we found two exceptional corners of Cabernet Sauvignon, Syrah and Monastrell vineyards near the Sierra del Carche, whose grapes were simply supernatural. Plants that were a true prodigy of nature.



We decided to harvest these two corners separately, transporting the grapes in boxes without overlapping the bunches, shelling them by hand on the selection table in the winery to keep only the perfect grapes. At that moment, 13 years ago, the Extenso project, our vintage wine, was born.



Magnum bottle of style halfway between Bordeaux and Rhine, fine, elegant, opaque to the light with the corporate colours of Carchelo. At the same time, the wine is protected by another wooden bottle that we open in two halves to reveal its contents. All presented in an elegant black case next to four screen-printed cups.



CARCHELETO VERMUT

Grape variety: Verdejo

To make it, they macerated a custom set of 36 different botanicals for several months until they achieved an aromatic and harmonious profile in which an elegant bitter background stands out. There is no shortage of Mediterranean aromatic plants that can be found in the Sierra del Carche such as rosemary, thyme, lavender or bay leaf. Subsequently, by adding toasted sugar caramel in just the right measure, you get balance, body and even more complexity.

To finish off its peculiar personality, the vermouth spent about 6 months in 225-litre French oak barrels, which were previously used for the ageing of some of the winery's best red wines

[\[Más info\]](#)



CARCHELO, BEST WINERY OF THE YEAR IN SPAIN

*Verema Awards 2022.

BODEGAS**CARCHELO**



MORE INFO



www.carchelo.com



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