



BODEGAS CARCHELO

Founded in 1990 in Jumilla (Murcia), at the foot of the Sierra del Carche Regional Park. We farm in an environmentally sustainable way. 100% of the vineyard is worked organically.

CLIMATE

Our location inland and in the Altiplano, with an average altitude of 600 meters above sea level, makes 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.

VINEYARD

Our vineyards are located in plots spread over different parts of the DO JUMILLA, always looking for poor soils with fresh orientations.





















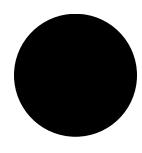
EYA is the range of wines certified as **organic** and vegan by Bodegas Carchelo. seven wines made in the southeast of Spain, most of them under the protection of the DO Jumilla and all with the Mediterranean as a witness.



EYA MOSCATO 2023

100% Muscat of Alexandria.

Cold fermentation in autoclaves so that CO2 dissolves naturally and retains aromas extracted in maceration and fermentation. 5%



Balanced fruity and floral notes of tangerine peel, honeysuckle and stone fruit, refreshed by fine and elegant bubbles. The ideal companion for salads, rice dishes, seafood and fish dishes.







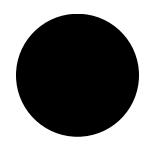
EYA SEMIDULCE 2023

Macabeo and Muscat.

Cold pressing, clarification and alcoholic

fermentation in stainless steel tanks.

11,5%



Semi-sweet, with a medium structure and well integrated acidity that balances the honeyed memories that accompany the rest of the fruity notes, creating a round and pleasant finish. Fresh, fruity and fun.











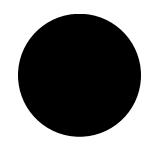
EYA VERDEJO 2023

100% Verdejo.

Alcoholic fermentation in stainless steel.

No ageing.

12,5%



Pale lemon yellow with cheerful greenish edges. Aromas of white flowers, citrus, aniseed notes and white and stone fruit. Acidity very well integrated in the mouth, with a fresh and pleasant finish.











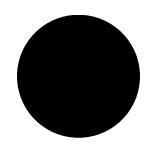
EYA ROSADO 2023

100% Monastrell.

Alcoholic and malolactic fermentation in stainless steel.

No barrel aging.

12%



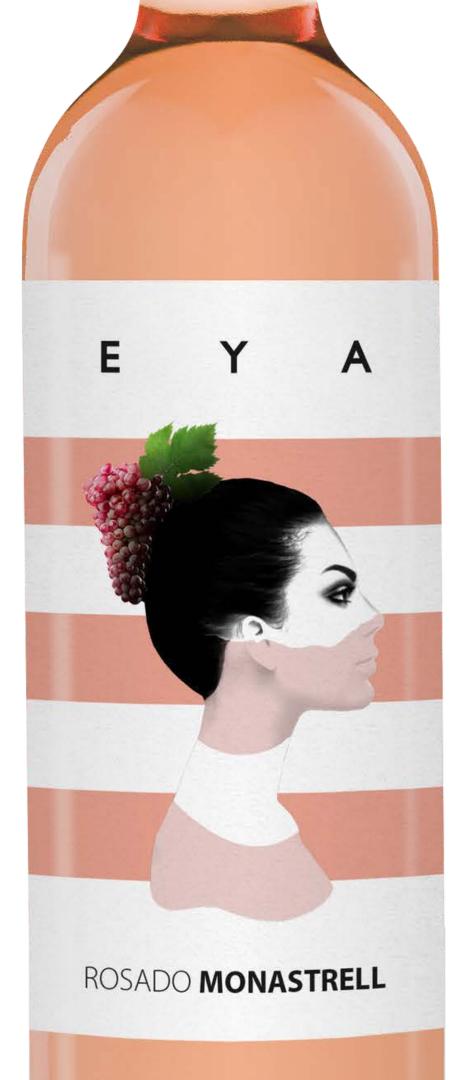
Pale pink, due to the short maceration time of the must with the skins before bleeding.

Notes of white flowers, pear, tart strawberries, currants and apricots. Very fruity and refreshing on the palate.









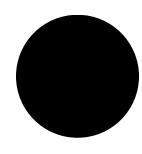


EYA MONASTRELL 2023

100% Monastrell.

Alcoholic and malolactic fermentation in stainless steel.

No barrel aging. 14,5%

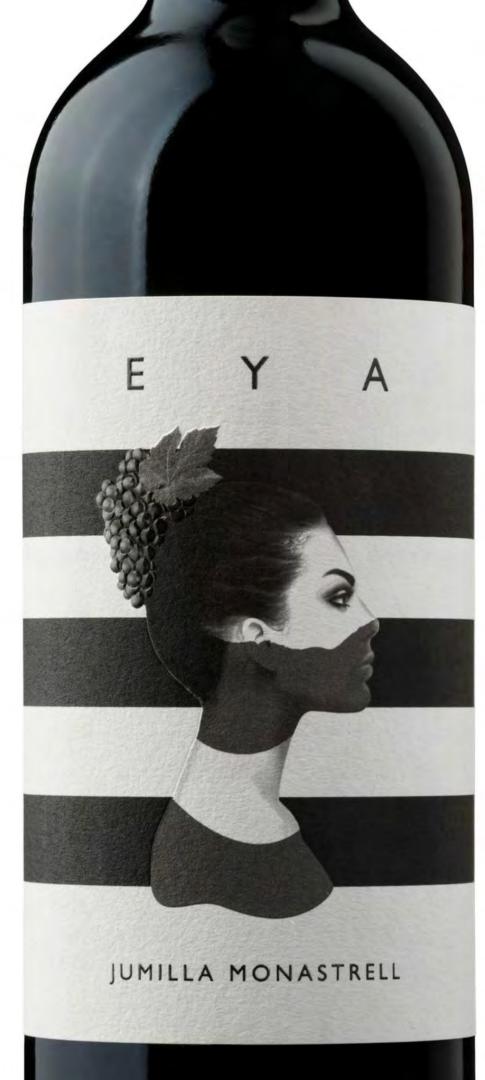


Floral, with intense aromas of ripe red fruit, black fruit and stone with balsamic nuances. On the palate it is fresh, with a medium structure with a pleasant midpalate and a very pleasant acidity.









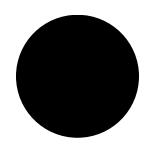


EYA ROBLE 2021

Monastrell-Grenache-Syrah.

Alcoholic and malolactic fermentation in stainless steel.

3 months of ageing in French oak barrcia. 14,5%



Aromas of ripe red fruit, plum and berries with hints of spice. Pleasant mid-palate, with balanced, juicy acidity and a slightly spicy fruity finish.







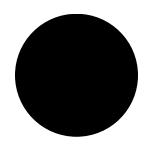




EYA CRIANZA 2020

Monastrell-Syrah-Tempranillo Alcoholic and malolactic fermentation in stainless steel.

12 months of ageing in French oak barrels. 14,5%



Aromas of ripe black fruit, plum and hints of spices such as vanilla, cloves, rosemary and black pepper. Full-bodied but round and elegant on the palate. Prolonged finish.









MORE INFO AT:

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