



CARCHELO BLANCO 2024



Type of wine:

White wine
12 % Alc.



Harvest:

2024.



Location:

D.O.P JUMILLA.



Production:

7.800 bottles of 750 cl.



Grape varieties:

100 % Sauvignon Blanc.



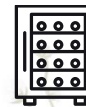
Harvest:

Machine harvest in August of 2024.



Packaging:

6 bottles de 750 cl.



Conservation:

Between 8 and 10 °C.



Soils:

Trellised vineyard at 600 meters above sea level on the northern slope of the Sierra del Carche, with sandy-calcareous soils and limestone gravel on the surface.



Winemaking:

Cold soaking with skins for three days. Pressing and fermentation in an 8,000-liter stainless steel tank at low temperature.



Ageing:

3 months on fine lees in ovoid tanks, with weekly battonage.



Tasting notes:

Appearance: Pale yellow with greenish edges, bright and luminous.

Nose: Very aromatic, with white floral notes, lime, fennel, bay leaf, pear, and green stone fruit.

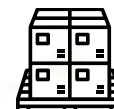
Palate: Balanced, with pleasant acidity and a rich body due to its aging on lees. Medium structure and a lingering, mineral finish.

Recommended pairing with salads, grilled vegetables, fish, and seafood rice dishes.



Awards and points :

The Wine Advocate: 89 p.
ADN Verema guide: 93 p.



Palletization

*Pallet 120x80 cm:
99 boxes x 6 bot.
Weight: 800 kg
Height: 170 cm



Certificates:

Organic certified.
Vegan certified.

