

CARCHELO ROSÉ 2024



Type of wine

Rosado wine
13 % 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.

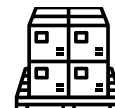
Palate: Tasty and balanced, with a pleasant acidity and enveloping body. Fresh and intense aromas of fruit character with a persistent and dry background.

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.

