

Viñedos de Pueblo



ES-ECO-024-MU
Agricultura "UE"



VEGAN

CARCHELO 2024



Type of wine:

Red Wine.
13,5 % Alc.



Appellation:

D.O.P JUMILLA.



Grape varieties:

Monastrell.



Packaging:

Box of 6 bottles of 75 cl.



Soils:

Various vineyards in the municipality of Jumilla, with different soils, altitudes and exposures to seek a balanced expression typical of our territory.



Vinification:

Cold soaking, semi carbonic fermentation and malolactic in stainless steel tanks.



Ageing:

From 4 to 6 months in 225 and 500 liters french oak barrels. and eff saphed vessels of 1.250 liters.



Tasting notes:

Appearance: Medium, with violet rims on the meniscus and cherry red in the heart of the glass.

Nose: Full of fruity nuances of red fruits and fresh black berries along with light hints of spices.

Palate: Wine of medium structure, fluid and pleasant on the palate, with balanced acidity, juicy and slightly spiced with balsamic and fresh fruity finish.

Suitable both to combine with good sausages and cheeses of medium maturation as well as with grilled meats, pasta with tomato sauce and rice.



Awards & Points:

James Suckling: 90 p
Guide Peñín: 90 p.
Tim Atkin: 90 p.
Semana Vitivinicola: 93 p.



Vintage:

2024.



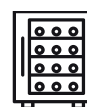
Production:

Bottles of 0,75 L and 1'5 L.



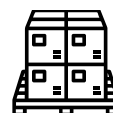
Harvest:

Manual harvest during September 2024 in boxes of 15 kg.



Conservation:

Between 15 y 16 °C.



Palletization:

*Pallet 120x 800 cm:
105 boxes x 6 bot.



Certificates:

Organic certified
Vegan certified

