

LA CARMEN

DE ESPAÑA



WINEMAKING

The grapes were handpicked at optimum stage of ripeness during the month of September. The wine was vinified with a cold maceration at 5°C during 48 hours. Temperature controlled fermentation at 24---28°C in stainless steel tanks. Maceration time 12---18 days.



VARIETIES

· Monastrell · 100%



ALCOHOL CONTENT

14 % Vol.



VINEYARDS & SOIL

Located at altitude of 600 meters in the transition between Spain's coastal plain and inland La Mancha, Jumilla's aridity combines to result in fresh nighttime temperatures during the hot growing season. Chalky and clay soils offer ideal footing for the red varieties. At under eight inches of rain per year, grape health is seldom a problem. 70 hectares of estate vineyards are planted to Tempranillo and are located in a wide variety of subregions, altitudes and exposures, reducing the risk of frequent hail damage in the area.



HARVEST

Different stages of ripeness with a staggered grape harvest, producing Monastrell grapes with many different subtleties.



AGING

Young wine.



TASTING NOTES

Plum, cherry, and strawberry often mixed with an earthy minerality. Balanced acidity, rich in fruity tastes, medium and sweet tannins.

	CASE	AMERICAN PALLET	EUROPEAN PALLET
Cases 6 bottles	High: 340 mm Width: 230 mm Deep: 155 mm Weight: 7,74 Kg	Cases/pallet: 125 Rows: 5 Weight: 967,5 Kg	Cases/pallet: 105 Rows: 5 Weight: 812,70 Kg
Cases 12 bottles	High: 340 mm Width: 305 mm Deep: 230 mm Weight: 15,48 Kg	Cases/pallet: 70 Rows: 5 Weight: 1.083,6 Kg	Cases/pallet: 60 Rows: 5 Weight: 928,8 Kg



TAPAS WINE

MONASTRELL

JUMILLA

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN

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