

LA CARMEN DE ESPAÑA



WINEMAKING

The grapes were harvested at the optimum stage of ripeness during the month of September. The grapes had a cold maceration at 5°C during 24 hours. After bleeding vats and doing a cold setting for 24 hours the clear juice was fermented in stainless steel tanks at a temperature between 12 and 16°C, for three weeks.



VARIETIES

· Garnacha · 100%



ALCOHOL CONTENT

13 % Vol.



VINEYARDS & SOIL

Our vineyards are in the most northern area and the soils are of a varying depth, free from stones, and heavy textured on the grey marls of the marine Eocene period in the basin of Pamplona. Old vines with around 505 60 years old.



HARVEST

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



AGING

Young wine.



TASTING NOTES

The nose shows the sensuality of a fully fresh strawberry. The palate is full-bodied and slightly fleshy. Flavors of cherry, watermelon, grapefruit and raspberry abound.

	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

GARNACHA

ROSÉ



VINOS D.O.
NAVARRA

BODEGAS CARCHELO



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