

Vinedos de Pueblo



CARCHELO 2023



Type of wine:

Red Wine.
14 % Alc.



Apellation:

D.O.P JUMILLA.



Grape varieties:

Monastrell.



Packaging:

Box of 6 bottles of 75 cl.



Soils:

Various own vineyards in the municipality of Jumilla, with different soils, altitudes and exposures to seek balance and character typical of our territory.



Vinification:

Maceration, alcoholic fermentation and malolactic fermentation in stainless steel tanks of 25.000 liters.



Ageing:

From 4 to 6 months in 225 liter french oak barrels.



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 ripe red fruits, plum 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 a slightly spicy with balsamic 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: 91 p
Guide Peñín: 90 p.
Tim Atkin: 90 p.
Semana Vitivinícola: 93 p.



Vintage:

2023.



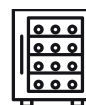
Production:

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



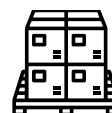
Harvest:

Manual harvest during September 2023 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

