



CARCHELO SELECTO 2016



Type of wine:
Crianza red wine.
15% Alc.



Vintage:
2016.



Location:
D.O.P JUMILLA.



Production:
8.000 bottles of 75 cl.



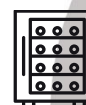
Grape varieties:
50% Monastrell, 35 %
Cabernet Sauvignon, 10%
Syrah, 5 % Tempranillo.



Harvest:
Manual harvest on
October 2016, in boxes of
250 kg.



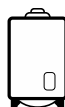
Packaging:
6 bottles of 750 cl.



Conservation:
Between 15 and 16 °C.



Soils:
Limestone cover and sandy and partially clayey subsoil.



Vinification:
Alcoholic fermentation in stainless steel tanks. Malolactic
fermentation in 225 liters new french oak barrels.



Ageing:
18 months in new french oak barrels.



Tasting note:

Appearance: Very deep and lively, highlighting the ruby tones, on a garnet background.

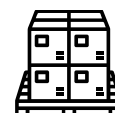
Nose: Extremely elegant, all are subtleties of the fusion of ripe fruit and cedar notes and a myriad of spices, mainly cloves and even nutmeg.

Palate: It has a full body, well integrated tannins thanks to the malolactic in the barrel. The maintenance of the wine in the mouth produces an authentic explosion of fruity characters with enormous persistence.

Great combination with grilled red meat, game, stews and rice. Also pairs perfectly with dark chocolate based desserts.



Awards & Points:
Guide Gourmets: 94 p.
Guide Peñín: 90 p.
Guide Civas: 94 p.
Guide Proensa: 92 p.
Bacchus: Gold
Andreas Larsson MS: 92 p.



Palletization:
*Pallet 120 x 80 cm:
125 boxes x 6 bot.
Weight 1.050 kg.
Height 185 cm.
*Pallet 120 x 100 cm:
140 boxes x 6 bot.
Weight 1.176 kg.
Height 185 cm.

