



Carchelo Selecto 2012 - 12x750

BODEGAS CARCHELO

D.O. Jumilla – El Carche

THE WINERY

Bodegas Carchelo dates from the early 1980s and pioneering efforts to modernize viticulture in what had been a backwater viticultural region. 250 acres of prime vineyards are widely distributed in the region, at varying altitudes and exposures. Varieties grown feature both ungrafted head-pruned and wire-trained Monastrell plus Syrah, Tempranillo, Cabernet Sauvignon and Merlot.

THE WINE

40% Monastrell, 30% Tempranillo, 30% Syrah, 15% Cabernet Sauvignon 15%
Aged 12 months in French oak, 12 months in the bottle.

IN THE PRESS

"Solid tannins give a firm foundation to this focused red, supporting harmonious flavors of plum, licorice, graphite and tar. Juicy acidity keeps this lively. The finish offers an alluring mix of spice and floral notes. Graceful and expressive. Drink now through 2022."

—93 Points, Highly Recommended

—Thomas Matthews, Wine Spectator Insider, Mar 2, 2016

DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** 40% Monastrell, 30% Tempranillo, 30% Syrah, 15% Cabernet Sauvignon 15%
- Vineyards:** Varieties grown feature Monastrell (in France Mourvèdre, both ungrafted head-pruned and wire-trained vineyards) plus Syrah, Tempranillo, Cabernet Sauvignon and Merlot grown at widely varying altitudes and exposures. Rocky but fertile soil with little vegetation.
- Winemaking:** Aged 12 months in French oak, 12 months in the bottle.
- Winemaker:** Joaquín Galvez Bauzá
- Alcohol:** 14.5%



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