

CLASSICAL WINES



Carchelo "C" 2015 - 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

Thirty percent Monastrell, 25% Cabernet Sauvignon, 25% Tempranillo, and 20% Syrah. Elaborated separately then blended and aged six months in French oak, these four varieties come together to shape a well structured, concentrated, and intensely aromatic blend. A velvety and round palate is highlighted by red fruit and mineral notes with a long finish.

DETAILS OF WINEMAKING & VITICULTURE

- Grapes:** 30% Monastrell, 25% Cabernet Sauvignon, 25% Tempranillo, 20% Syrah
- Vineyards:** Nearly 700 acres of prime vineyards are widely distributed in the region, at widely varying altitudes and exposures. Varieties grown feature Monastrell (in France Mourvèdre, both ungrafted head-pruned and wire-trained vineyards) plus Syrah, Tempranillo, Cabernet Sauvignon and Merlot. Rocky but fertile soil with little vegetation.
- Winemaking:** Elaborated separately, these four varieties come together to shape a well structured, concentrated and intensely aromatic blend. Aged 6 months in French oak barrels.
- Winemaker:** Joaquín Gálvez Bauzá
- Alcohol:** 14.5%

