

CLASSICAL WINES



Carchelo "C" 2009

Bodegas Carchelo

El Carche – D.O. Jumilla

THE WINERY

Bodegas Carchelo dates from the early 1980s and pioneering efforts to modernize viticulture in what had been a backwater viticultural region. Founding partner Juan Sierva's nearly 700 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

Forty percent Monastrell, 40% Tempranillo and 20% Cabernet Sauvignon. A nearly opaque depth of color is set off by intense fruit aroma and velvety tannins, maintaining freshness and length.

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 40% Monastrell, 40% Tempranillo, 20% Cabernet Sauvignon

Vineyards: Elaborated separately, these three varieties come together to shape a well structured, concentrated and intensely aromatic blend. Rocky but fertile soil with little vegetation.

Winemaking: Fermentation at a controlled temperature of between 22° and 27°C with selected yeast. Total maceration between 25 and 28 days.

Production: 15000 cases

Winemaker: Joaquín Galvez Bauzá

Alcohol: 14%



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9075 Holman Road – Seattle, WA 98117-3426 USA

Phone: (206) 297-6713 • Fax: (206) 297-6719 • inq@classicalwines.com

www.classicalwines.com