



CARCHELO ROSÉ 2021



Type of wine

Young rosé wine
13,5 % Alc.



Vintage:

2021.



Location:

D.O.P JUMILLA.



Production:

6.592 bottles of 750 cl.



Grape varieties:

100 % Monastrell old dry
farming vines.



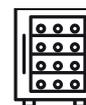
Harvest:

Manual harvest on
September 2021, in boxes
of 250 kg.



Packaging:

6 bottles of 750 cl.



Conservation:

Between 8 and 10 °C.



Soils:

North slope of Fuente de las Perdices vineyard area, vines
over 30 years old on sandy-loam soils and limestone cover.



Vinification:

Cold soaking in stainless steel tanks between 9 and 12 hours,
bleeding of the flower must, settling and alcoholic fermentation
at 12°C in a 5.000 liters stainless steel tank.



Ageing:

2 months on fine lees.



Tasting notes:

Appearance: Intense red currant color with pinkish rims, very
luminous and bright.

Nose: Clean and pronounced, with aromas of flowering tree,
roses, citrus, red fruits such as raspberries and currants and
stone fruits such as peach and green apricot.

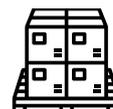
Palate: Balanced, with a pleasant acidity and enveloping body.
Fresh and intense aromas of fruit character with a persistent
and dry background.

It is recommended to pair with appetizers, grilled vegetables,
fishes, pasta with white sauces and seafood risotto style.



Awards & Points:

Semana vitivinícola: 93 p.
Eco racimo Awards: G Oro.
Global Rosé Masters: Bronze.
Bacchus Awards: Gold and
best rosé in show.



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.



Certificates:

Organic Certified.
Vegan Certified.



Parajes del Valle

MONASTRELL



D.O.P. JUMILLA



100% Organic Monastrell from D.O. Jumilla
13% alc/vol.



Alcoholic fermentation starts in stainless steel deposits, then the wine is moved to concrete deposits.



10-30 years old ungrafted dry farmed vines.



900 m high, very dry, arid and no irrigation.

TASTING NOTES



Precious ruby red colour.



On the nose, elegant aromas of red fruit, the forest, and herbs.



On the palate a very pure wine, true to the natural Monastrell, with a long, delicate, involving finish.

PAIRING

An excellent option to be served with salads, grilled dishes, vegetables, pasta, cheese, and good meat.

PRIZES



90 pts Guía Intervinos 2022.



90 pts Guía Wine Up! 2022.

CERTIFICATIONS



REF	EAN	PACK	WEIGHT	SIZE	PALLET	HEIGHT
PT-2001	8423110755547	6 X 75CL	8Kg	246 x 165 x 296	105 boxes (630 Bottles)	1,75 m



SEÑORÍO DE FUENTEÁLAMO

VINO TINTO · RED WINE
MONASTRELL ECOLÓGICO

Ahora o después... compárteme! ¡SÉ FELIZ!

Now or later ... share me! BE HAPPY!

TIPO DE VINO: Tinto Joven. Denominación de Origen Jumilla.

PRESENTACIÓN:

Botella bordelesa de 75 cl, se presenta en cajas de 6 botellas.

UVA: 100% Monastrell.

GRADUACIÓN: 14% VOL.

ELABORACIÓN: Despalillado con protección de nitrógeno y maceración intracelular durante 6 días. Inoculación de levaduras y bacterias conjuntamente, para su fermentación alcohólica y maloláctica, en depósitos de acero inoxidable. Trasego con separación de las lias gruesas, permaneciendo en contacto con las lias finas durante 30 días, con removido continuos para extraer las manoproteínas de fermentación, que transmiten la suavidad en boca.

MARIDAJE: Acompañar con todo tipo de carnes, estofados, arroces y pasta condimentada.

SERVICIO: Entre 16-18° C.

NOTAS DE GATA: Color rojo violeta con aromas de fruta madura con notas balsámicas. En boca suave y sabroso, fresco y equilibrado con buena sensación final.

TYPE OF WINE: Young Red Wine. Jumilla Protected Denomination of Origin.

PRESENTATION:

75 cl. Bordeaux bottle in boxes containing 6 bottles.

GRAPES: 100% Monastrell.

ALCOHOL CONTENT: 13.5% VOL.

WINE-MAKING PROCESS: Destemming with nitrogen protection and intracellular maceration for 6 days. Simultaneous inoculation of yeast and bacteria for its alcoholic and malolactic fermentation, in stainless steel tanks. Decanting via separation of the thick lees, remaining in contact with the fine lees for 30 days, with continuous stirring so as to extract the fermentation mannoproteins, which convey smoothness on the palate.

PAIRING: It es best paired with all kinds of meats, stews, rice and pasta.

SERVING TEMPERATURE: Between 16-18° C.

TASTING NOTES: Violet red colour having ripe fruit aromas with balsamic notes. On the palate smooth and tasty, fresh and well-balanced and having a delicious flavourful finish.



San Dionisio
Bodegas

JUMILLA
DENOMINACIÓN DE ORIGEN
PROTEGIDA

ES-ECO-028-CM
AGRICULTURA (UE)





Brand	Familia Pacheco <i>Monastrell Organic</i>
Vintage	2020
Bottle capacity	75 cl
Style	Unoaked red wine
Bottling date	May 2021
Closure	Screw cap and cork
Origin appellation	DOP Jumilla
Alcohol	14,5% by vol.
Varieties	100% Monastrell (organic)



VEGAN



ES-ECO-024-MJ
Agricultura UE



Vineyard	Goblet-trained bush vines planted in dry, non-irrigated, chalky soils. The age of the vines varies between 15 and 40 years old. Manually harvested. The vines are certified organic and are planted at altitudes of 380-730 metres above sea-level, in low-density vineyards of 1,400-1,600 vines per hectare. This wine is made from grapes grown in plots from different sub-regions of D.O.P. Jumilla: Término de Arriba, La Raja, and Las Encebras.
Production	Fermented in stainless-steel vats at controlled temperatures of 25 °C using natural yeast. This unoaked wine is subject to fining, cold stabilisation, depth, surface, and amicrobic filtration (0.65-Qm).
Tasting note	Medium-intense, ruby in colour. Clean and expressive on the nose, with medium-high aroma intensity of red berries (strawberries and plum), spiced and chalky notes. A easy-drinking, fruit-driven, well-balanced wine on the palate. Good example of an unoaked Monastrell. Serving temperature: 16-18° C.
Food pairing	This versatile wine is ideal with tapas, salads, rice dishes, and baked or grilled fish such as salmon, turbot and sea bass. Unsurprisingly, it also pairs well with thai, chinese, and japanese food.
Awards	Vintage 2019: Gold medal at The Autumn Tasting conducted by The Drinks Business and The Spirits Business
Reviews	https://www.thedrinksbusiness.com/2020/10/three-brilliant-wine-bargains-for-autumn



	Type of bottle	BD Cónica 300 75
	Cork & Screw cap	
	Empty bottle weight Cork & Screw cap	0,5 kg
	Bottle weight - Screw cap	1,26 kg
	Bottle weight - Cork	1,27 kg
	Box weight - 6 bot.	0,26 kg
	Box weight - 12 bot.	0,47 kg
	Box size 6 bot. (cm)	25 x 17 x 31,3
	Box size 12 bot. (cm)	33,4 x 25,6 x 31
	Cork weight	5,5 g
	Type of cork	Microgranulate
	Capsule weighth	1,2 g
	Screw cap weight	4 g
	Bar code bottle	8437006043564
	Bar code Case 6 bot.	18437006043561
	Bar code Case 12 bot.	28437006043568



Bottle capacity	Bottles/case	Case weight (kg)	Type of pallet	Cases/pallet	Cases x tier	Total bottles	Total pallet weight (kg)	Size pallet
75 cl	6	7,9	European	105	21 x 5	630	854,5	120x80x175
75 cl	12	15,6	European	50	10 X 5	600	805	120x80x175
75 cl	6	7,9	American	140	28 x 5	840	1.134	120x100x175
75 cl	12	15,6	American	70	14 x 5	840	1.119	120x100x175

Empty european pallet weighth: 25 kg | Empty american pallet weighth: 27 kg

PÍO CRIANZA 2019.

Monastrell-Syrah-Petit Verdot-Cabernet Sauvignon.

Vineyard: Certified Organic vineyards.

Syrah and Monastrell grow in Sandy loam limestone soils, the soils for the Petit Verdot and the Cabernet Sauvignon are a bit more clay. Bush vines for the Monastrell. Cordon Royat for the others.

Elaboration:

This is a classic wine adapted to the production area, cold winters, very hot summers and low precipitations. Harvested by hand. We select the grapes in the vineyard and at the cellar. Fermentation is performed in stainless steel tanks, 20-29°C, and the grapes are kept with the skins for approximately 15 days. Oak aged in French and American, new and 2nd and 3rd used barrels.

Tasting notes:

Very intense dark cherry red, with garnet reflections. Intense aroma that combines notes of ripped fruits with the toasted, vanilla and spiced notes of the oak. Toffee or chocolate aromas in perfect balance with the aroma of compote fruits. In the mouth is very intense at the beginning, full bodied and very well balanced. Notes of compote fruits that turn into the toasted and sweet notes of the oak. Long lasting aftertaste.



Tipo de vino: Vino tinto seco tranquilo.

Capacidad de la botella: 75 cl.



Variedades:

Monastrell, Petit Verdot, Syrah y Cabernet Sauvignon.



Localización:

Jumilla DOP.



Fermentación:

Deposito de acero.



Crianza:

10 meses en roble francés y Americano.



Grado alcohólico:

15% Vol.



Caja:

6 botellas.



Cajas/palet: 100 uds.

Botellas/palet: 600 uds.

Peso total/palet: 800 kg.



Bodega Pío del Ramo.

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SIERRANORTE

bodega



EQUILIBRIO 9 MONTHS 2019

GRAPE VARIETIES

Monastrell 100%



VINEYARD AND TERROIR

Location: Paraje la Raja / Casa del Olmo.

Altitude: 600 metres.

Climate: Continental with Mediterranean influence. Winters are cold, and summers are hot and dry. Rainfall is very low.

Soils: Brown-coloured with limestone. Poor in organic matter and with low salinity. Sandy loam texture with good aeration.

Age of the vines: 40 years.

Growing system: Traditional bush vines.

VINE-GROWING

The grapes for this vegan wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

Manual harvesting with special bunch selection to bring acidity, structure and vivacity. A pre-fermentation cold soak (16°C) for 4 days, then temperature-controlled alcoholic fermentation at 26°C for a further 10 days, before the wine is run off its skins. Malo-lactic fermentation with selected bacterial strains in stainless steel vats. Mixed ageing in second-fill American and French oak barrels (60% and 40% respectively) for 9 months. Stabilisation and filtering to ensure the stability of the wine in bottle. The processes leading up to the bottling are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

A deep cherry-red colour with a bright reddish rim. Very intensely aromatic with ripe red berry fruit mingling with pleasant toasty hints brought by the barrel. Also spicy hints, soft jammy cherry notes, hints of mountain herbs and wet stone. A powerful attack on the palate with very ripe tannins, a long mid-palate, fresh acidity and flavoursome, very spicy red berry fruit. Balsamic with a sensation of sweetness enveloping the toasty oak. Full, clean, and long with a lingering finish.

SERVING RECOMMENDATIONS

Excellent with roasts and stews, red meats, small game, cheese and cold meats.

Best served at a temperature of 16-18°C.

ALCOHOLIC DEGREE 14.5.

AVAILABLE IN BOTTLES OF 75cl.

Bodega Sierra Norte - Telf.: +34 962 323 099

E-mail: info@bodegasierranorte.com

www.bodegasierranorte.com



ALTOS DE LUZÓN



HISTORY

The answer to why we do what we do is found in the sole purpose of showing the values and potential of land we love with responsibility and pride.

Surpassing oneself every day, the compromise with traditional crops, and the sentiment and respect for the land that gifts us with its fruits are all part of our way of life.

With “Altos de Luzón”, we pay tribute to the special identity of the “Jumillana” land. A hard climate at an average altitude of 650 metres makes the lands rough and dry. It is here where the “Monastrell” grape finds its inspiration and reason to be, surpassing itself by showing its best version. The winegrowing and “Jumilla’s” people’s history are defined by this landscape, representing through its label, a rough one with a defined character, yet full of unique beauty and wealth.

ORIGINS

Organic Monastrell 100%: “La Melera” plot, 40 years old dry-farmed bush vineyards. This is an organic vineyard, located at “La Venta del Puerto” at an altitude of 675 metres with a very poor and sandy soil, it provides small grapes with high concentration levels and good acidity.

THE ELABORATION PROCESS

Grapes are manually harvested in boxes of 10-15 kg. Transported to the wine cellar with extreme care, going into cold storage for 24 hours at 6°C. Afterward, the best grapes are selected on the sorting table before the winemaking process begins.

The fermentation process last for a period of 8 to 10 days, never surpassing temperatures of 24-26°C. The wine stays in permanent contact with the grape skins for a period of between 10 and 15 days. Wine stays in brand new barrels of American and French oak for 12 months. Obtaining a modern and fresh organic red wine.



ALTOS DE LUZÓN



WINE TASTING NOTES

With a deep red colour with ruby reflections, fragrances are expressive and intense. With touches of red and black fruits, sweet spices, and smoky notes from the ageing. It provides a frank taste to the palate, fresh and lively, that speaks of the vintage, supported by its fruity character. Fine tannins and a persistent finish where you can savour its complexity. It is a singular red wine that transmits our terroirs and philosophy.

FEATURES OF THE 2019 VINTAGE

The 2019 vintage started with a winter of mild temperatures and low rainfalls. In spring the rains were abundant, above the usual and offering good water reserves for an extremely dry and hot summer. These reserves allowed the vineyard to remain robust, with good vegetation, and strong shoots. However, there was a considerable decrease in production, with grapes of small calibre, good acidity, freshness, and concentration.

STORAGE AND CONSUMPTION

The ideal temperature for the consumption of this wine should be in between 14 and 16°C. For its preservation, it is important that the temperature is constant around 15°C, avoiding thermal changes that can negatively influence its quality.

ALCOHOLIC STRENGTH

14,5% vol/alc.

CERTIFICATIONS

Consejo Agricultura Ecológica Región de Murcia
ES-ECO-024-MU Agricultura UE
No Operador MU-0584/E



UNGRAFTED MONASTRELL D.O. JUMILLA

GÉMINA CUVÉE SELECCIÓN

DESCRIPTION

Red oaked wine, 100 % Monastrell European Root, 14,5 % ABV

ELABORATION

Gémina Cuvée Selección is elaborated from Monastrell selected grapes, only coming from European Root Vineyards older than 40 years. These vineyards are pre-phylloxeral , older than forty years, with a very low production. (less than 1 kg per vine)

Grapes are harvested in plastic boxes of 14 kg each, in order to avoid damages to the fruit. They are hand selected and carefully handled in our cellar. Once in the winery, they stayed in stainless steel deposits of 10,000 liters, during three weeks under controlled temperature thorough all the maceration phase in order to extract tannings and color. After the transfers and once the malolactic fermentation is done, the wine is ageing in new American oak barrels and French oak barrels for 8 months in our conditioned crianza cellar.

TASTING NOTES

Very intense red lively tones. Deep ripe fruit aroma, perfectly combining light oak aromas of the new oak, spicy tones and a toasted touch. Very powerful, complex with several different sensations, really smooth, mature body and tannins, pleasant sensation in nose and a very long persistence.

GOURMET NOTES

All kind of spicy meats: red and white meats, rice and meat paella, hard cheeses, beef stew, vegetables, roast duck and grilled chicken.

SERVICE TEMPERATURE

16º C

AWARDS

Gold medal. "Berliner Wein Trophy" 2022.

Silver Medal "Mundus Vini" 2022

Gold medal. "Decanter" 2020

Gold medal. "Bacchus International" 2020

Gold medal. "Concours Mondial de Bruxelles" 2006.

"Wine Advocate". Robert Parker Nº 178. 2008. 90 points (Vintage 2004)

Silve Medal. "Sélections Mondiales des Vins Canada". Quèbec, 2008.

"Twelve Best Wines from Murcia". Enoteca Bodegas Bernal Awards 2008.

Silve Medal. "Concours Mondial de Bruxelles". May 2009.

"Wine Advocate", Robert Parker. April 2009. 90 points. (Vintage 2005)

"Wine Advocate", Robert Parker. April 2010. 87 points.(Vintage 2006)

Silver Medal, AWC Vienna 2014.

Great Gold in Interwine Canton Fair. November 2014 (Best Wine)

Silver Medal Concours Mondial Bruxelles 2015

Gold Medal. Selections Mondiales Des Vins Canada.Quèbec, 2016.



BODEGA

TorreCastillo

EL TOBAR

Monastrell Crianza



Alcohol: **15% Vol.**

Ph: **3,66**

Azúcares
reductores /
Reducing
sugar: **3,50 gr/l**

Acidez total
en tartárico /
Total Acidity in
tartaric acid: **5,48 gr/l**

Total So2: **110 mg/l**

Tipo de vino: Vino tinto crianza TorreCastillo El Tobar.

Región: Montealegre del Castillo (Albacete).

Origen: Denominación de Origen Protegida Jumilla

Productor: Bodega Torrecastillo, S.L.

Varietades: Monastrell 100%.

Viñedos: Viñedos propios en suelo calizo pedregoso, con ciertas franjas de terreno arcilloso y arenoso. Clima mediterráneo-continental con escasas precipitaciones. Producción 2500 kg/hect.

Elaboración: La vendimia se ha realizado a mano y en jaulones de 400 kilos para mantener intacta la calidad de la uva. Maceración y fermentación durante 12 días en depósitos de acero inoxidable con una temperatura máxima de 28°C. Una vez terminada la fase de fermentación-maceración se descuba y pasamos el vino a barricas de roble francés y americano para hacer la fermentación maloláctica donde permanece durante 9 meses..

NOTAS DE CATA

Vista: de vivo color rojo cereza intenso.

Nariz: aromas a fruta roja y negra muy madura con notas minerales.

Boca: es complejo, con un envolvente tostado de la madera, bien estructurado con toques balsámicos y minerales de fondo que acaban en un largo final lleno de equilibrio.

Maridaje: recomendamos servirlo alrededor de 16-18°C con arroces, quesos o carnes.

Type of wine: Red aged wine TorreCastillo El Tobar

Region: Montealegre del Castillo (Albacete)

Appellation of Origin: Jumilla

Producer: Bodega TorreCastillo, S.L.

Variety: Monastrell 100%

Vineyards: Own vineyards on stony limestone soil, with certain strips of clayey and sandy soil. Mediterranean-continental climate with little rainfall. Production 2500 kg / hect.

Elaboration: The harvest has been carried out by hand and in 400 kilos cages to keep the quality of the grape intact. Maceration and fermentation is taken place for 12 days in stainless steel tanks with a maximum temperature of 28°C. Once the fermentation-maceration phase is finished, the wine is devatted and transferred to French and American oak barrels to undergo malolactic fermentation where it remains for 9 months.

TASTING NOTES

Color: intense cherry red color.

Nose: aromas of very ripe red and black fruit with mineral notes.

Mouth: it is complex, with a toasted wood envelope, well structured with balsamic and mineral touches in the background that end in a long and balanced finish.

Pairing: we recommend serving this wine around 16-18°C with rice, cheese or meat.



Juan Gil



Juan Gil Silver Label



BODEGAS JUAN GIL
Denominación de
Origen Protegida
JUMILLA



PRODUCER

Bodegas JUAN GIL

REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Red wine

VARIETY

Monastrell

Maceration and fermentation in stainless steel tanks at a controlled temperature. After malolactic fermentation and aging in French oak depending on the characteristics of the harvest, it has remained in stainless steel tanks until its bottled.

TASTING NOTES

Deep purple/black color. Explosive aromas of ripe currant, red berries and smoked notes. Rich, powerful and voluminous on the attack, a huge mouthful of crème-de-cassis concentration, silken and juicy in the mid-palate with excellent length and persistence, and a long spicy well-balanced finish including toasted notes provided by the French wood.

FOOD PAIRINGS

Rices with meat, stewed meat, stewed vegetable, mushroom, poultry, sauces fish, smoked seafood, blue and cured cheese, red meat, roast and baked meat.

SERVICE TEMPERATURE

16 - 18°C

750 ml.

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.

silvanogarcía
BODEGAS



Viñahonda Crianza

Viñahonda Tinto Crianza *100% Monastrell*

It presents a very intense ruby color, with high intensity. On the nose we have a complex wine, in which ripe red fruit, balsamic aromas, thyme and rosemary predominate. It is a wine that presents great minerality. In addition, from its months in aging of both oaks we find aromas such as vanilla, cinnamon, cocoa and a subtle aroma of a cigar box. In the mouth we find a very pleasant tannin, with a medium acidity and a long persistence, it is powerful and fresh at the same time.

It pairs perfectly with red meat and bushmeat, as well as being ideal for any table setting.

JUMILLA D.O.P.

VINEYARDS:

Production less than 1.5 Kg. per vine.

HARVEST:

Mid October.

WINE MAKING:

Separate vinification with traditional elaboration, 16-day average pumping sessions with pump-ups short and temperature control of 26/28oC.

AGEING:

8 months in French and American oak barrels.

AWARDS:

Vintage 2014

Gold Medal at the 2018 Gilbert and Gaillard International Competition

Gold Medal at the Frankfurt International Trophy competition, 2018

Silver Medal in the Top Wine competition, Barcelona 2018

Vintage 2008

Silver Medal at the International Wine Challenge Catavinum 2012,.

Vintage 2007

85 points for in the Peñín Guide 2012, November 2011.

89 points for in Robert Parker's magazine "The Wine Advocate", June 2011

88 points for Stephen Tanzer's "International Wine Cellar".

Vintage 2006

87 points in the Peñín Guide 2011, November 2010.

91 Points for Robert Parker's magazine "The Wine Advocate", included in the "Spain's 100 Best Value Wines" list.

Bronze Medal in the Catavinum Guide to Wines of Spain 2010.

Silver Medal in the first competition of Spanish wines in Russia.

Special Mention in the International Wine Challenge, United Kingdom.

Gold Medal at the XV Quality Contest of the Jumilla DO wines.

Vintage 2005

91 Points for Robert Parker's magazine "Wine Advocate",

Included in "Spain's 100 Best Value Wines" list.

Gold at the International Competition "Berliner Wine Trophy", Berlin.

Silver Medal at the Premium Select Wine Challenge 2009, Germany.

87 points in the Peñín Guide. November 08

Bronze Medal in the Catavinum Guide to Wines of Spain 08-09,

Vintage 2001

Bronze Medal at the 10th Quality Contest of the Jumilla DO wines.



BODEGAS SILVANO GARCÍA

Avenida de Murcia, 29 - 30520 - Jumilla (Murcia) ESPAÑA - Telf. 968 780 767 - www.silvanogarcia.es



OLIVARES

Crianza

OLIVARES
BODEGAS

GRAPE VARIETY

100% Monastrell

VINTAGE

2017

SOILS

Sandy and chalky soils.

HARVEST & WINEMAKING

Harvested during first half of October. The grapes are selected from a parcel of old ungrafted Monastrell vines. We carefully select the best Monastrell grapes, allowing fermentations to occur slowly and naturally.

WOOD AGEING

Aged for 12 months in french oak barrels

BOTTLING AGEING

Aged for 12 months in bottle before release

TASTING NOTES

The result is a cherry-red, well balanced wine that leaves a sensation of ripe fruit in the mouth, combined with spices and a soothing feeling. Rich and velvety with a persistent length.

FOOD PAIRING

A wine with character, ideal for red meat and cheeses. It brings harmony together with grilled steak; with dark mushrooms to enhance the intense spice tones and peppery dishes.

AWARDS



2016 Gold Medal **MUNDUS VINI** Contest

"Olivares' ancient ungrafted Monastrell vines yield stunning wines"

–Robert Parker, The Wine Advocate

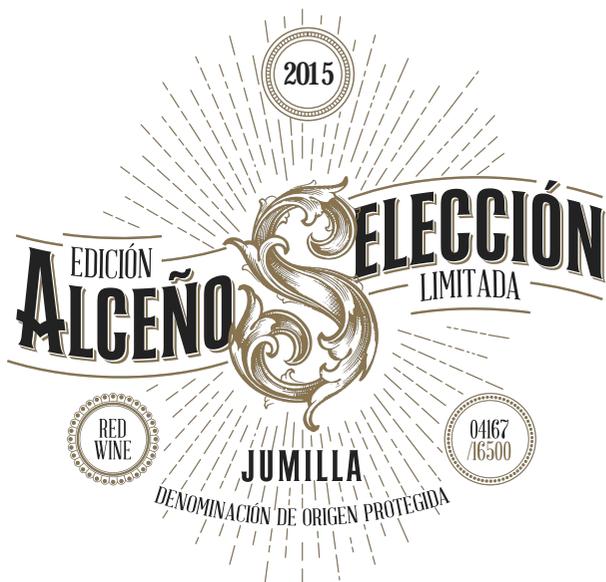
TECH SHEET

Alcohol content.- 15% alc.vol.

Total acidity.- 5,3 gr/lit (tartaric acid)

Volatile acidity.- 0,52 gr/lit (acetic acid)

Residual sugar.- < 2 gr/lit



Alceño selección responde a nuestro criterio más estricto para conseguir la máxima calidad, obtenido de un coupage de 67% de Monastrell, 13% de Syrah, 11% de Tempranillo y 7% de Garnacha tintorera, haciendo una selección de cada uva de nuestros mejores viñedos de mayor altitud en terrenos pobres y pedregosos, hacemos una selección de las mejores barricas para obtener un vino para los amantes de los grandes vinos. Para su óptima conservación recomendamos mantenerlo alejado de la luz y conservarlo a una temperatura próxima a 17 °C que es la ideal para su servicio. Con el paso del tiempo pueden aparecer sedimentos que responden al proceso natural de crianza, cuando estos aparezcan, se recomienda decantar.

Alceño Selección responds to our stricter criteria to reach the highest quality. Is obtained from a blend of 67% Monastrell, 13% Syrah, 11% Tempranillo and 7% Garnacha Tintorera, making a selection of each grape of our best vineyards of higher altitude in the poor and stony land. We make a selection of the best barrels to obtain a wine for those who love big wines. For optimal preservation we recommend keeping it away from light and keep it at a temperature close to 17°C which is ideal for serving. Over time, sediments may appear that response to the natural aging process, when these appear, it is recommended to decant.

Selección de parcelas
18 Meses de Barrica
y 9 de botella

Selection of plots
18 Months of Barrica
and 9 bottle





ALCEÑO SELECCIÓN



DENOMINACIÓN DE
ORIGEN PROTEGIDA

2015

Producto / Product

Marca / Brand

Alceño Selección

Denominación / Denomination

DOP Jumilla

Datos Técnicos / Technical Data

Variación / Variety

Monastrell, Syrah, Tempranillo, Garnacha

Contenido en Alcohol / Alcohol Contents

14,5% vol

Acidez Total / Total Acidity

5,5 gr. / lt.

Contenido en Azúcar / Sugar Contents

3,8 gr. / lt.

SO₂ Total / Total SO₂:

68 mg / lt.

Empaquetado / Packaging

Botella / Bottle

Baco Asia

Altura / Height

305 mm

Capacidad / Capacity (ml)

750

Unidades por caja / Unites per case

6

Cajas por Planta / Boxes per Floor

21

Botellas por Pallet / Bottles per Pallet

630

Cajas por Pallet / Boxes per Pallet

120

Peso de la Botella

1,500 Kg

Euro pallet

La cantidad de cajas por pallet está expresada en las cantidades estandar de nuestra empresa. Sin embargo podemos hacer una composición según las necesidades del cliente.

The numbers of boxes per pallet is expressed in the standard amount of our company. However, we can make a composition according to customer needs.

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Alceño

BODEGAS DESDE 1870