

BODEGAS CARCHELO

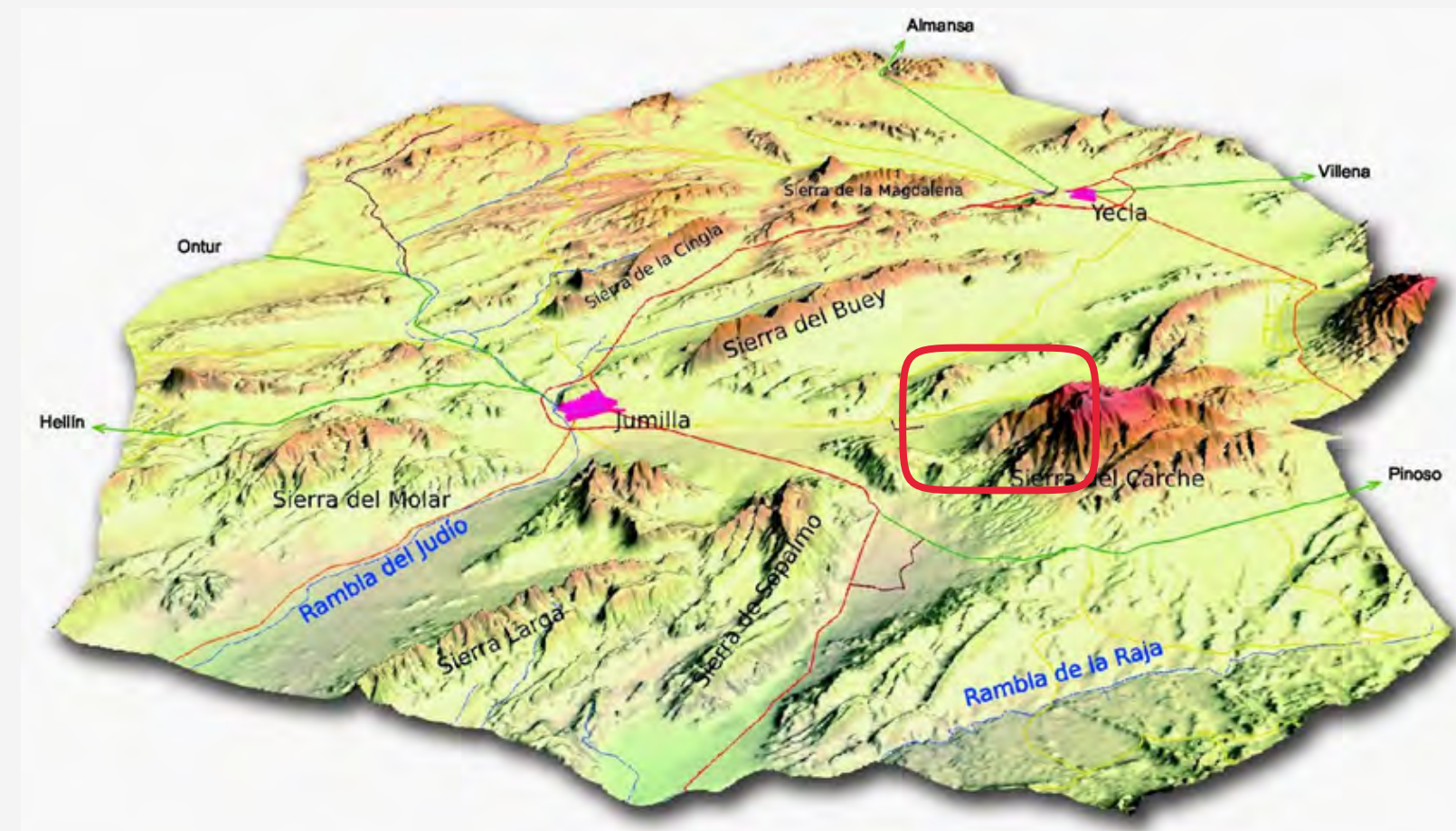
SUSTAINABLE VITICULTURE AT THE SIERRA DEL CARCHE REGIONAL PARK

BODEGASCARCHELO





FROM 1990



Founded in 1990 in Jumilla (Murcia), at the foot of the Regional Park of La Sierra del Carche, where we cultivate low-yield vineyards in an environmentally sustainable way. 100% of the vineyard is organic certified.



**“
NATURE GIVES ITS
BEST WHEN IT
FEELS CARED FOR**

Leave a land cared for, respected,
for generations to come.



MICROCLIMATE

Our inland location at the Altiplano of Murcia, with an average altitude of 600 meters above sea level, together with the influence of coastal breezes (less than 50 kms) and a very low level of rainfall (years that do not exceed 20 days of rain), make it possible for us to have a mediterranean-continental microclimate, warm, dry and with strong thermal contrasts, cooled by the winds coming from the mountains, something unique and exceptional for the cultivation our vines.

TEAM

The Abellán Guardiola family, owner of the winery, has always been linked to the cultivation of vines, almond and olive trees. Currently the third generation is part of the team and the project, underpinned by professional ethics, respect for the environment and people.





DIVERSITY

SOILS

Our vineyards are located in plots spread over different places of the town of JUMILLA, always looking for poor soils with fresh aspects, with this we reduce the risk of loss by hail or fungal diseases, and also provides us with variety in typology of soils, altitudes and orientations on slopes or plains.

MATURATION

STAGGERED HARVEST

The different locations condition differences in the interception of solar radiation, temperature and exposure to wind, obtaining differences in ripening that allows us a staggered harvest, always at the best moment, harvesting grapes with a great diversity of nuances.





MONASTRELL

The Monastrell is the queen variety of the D.O.P. Jumilla, and also the predominant grape in our plots. The vineyards of Monastrell are located mainly on hillsides, looking for fresh exhibitions with north and northwest orientation and are nestled in soils with limestone cover, sandy loam bottoms and poor in nutrients. In this way, we achieve freshness and concentration in our grapes.

Vineyards are between 20 and 90 years old, part of them planted in Pie Franco (ungrafted).



OUR WINES

LIMITED AND CAREFUL ELABORATIONS





CARCHELO ROSÉ (2022)

Grape variety: 100% Monastrell.

Soil: Vineyard on terrace at the foot of the Sierra del Carche, northwest aspect, vines of 40 years old on sandy loam soils and limestone cover.

Elaboration: Cold maceration with the skins in stainless steel tank between 9 and 12 hours, bleeding of the flower must, racking and alcoholic fermentation at maximum of 16°C in stainless steel tank of 5,000 liters, on the lees during 8-10 weeks.

Production: 5,643 bottles.

[\[Más info\]](#)

CARCHELO VIÑEDOS DE PUEBLO (2021)

Grape variety: 100% Monastrell.

Soils: Diverse vineyards from 20 to 90 years old, with different altitudes, soils and aspects to seek harmony and character typical of our territory.

Elaboration: Cold soaking, alcoholic fermentation and malolactic fermentation in stainless steel tanks of 25,000 liters. Six months in French oak barriques of 225 liters.

Production: 90,000 bottles approximately.

[\[Más info\]](#)





CARCHELO CIENTO80 (2020)

Grape variety: Monastrell (70%), Syrah (20%), Grenache (10%).

Soils: Vineyards between 20 and 45 years old on slopes of the Sierra del Carche area, north and northwest aspect, between 600 and 750 meters of altitude, with limestone surface, poor in nutrients and sandy loam bottoms, which provide concentration and freshness to the grapes.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation in stainless steel tanks of 13,500 liters. Twelve months in French oak barriques of 225 liters.

Production: 15,200 bottles.

[\[Más info\]](#)

CARCHELO SELECTO (2015)

Grape variety: Monastrell (45%), Cabernet Sauvignon (40%), Syrah (10%), Tempranillo (5%).

Soils: Limestone cover and sandy and partially clayey bottom, on Sierra del Carche slopes and valley.

Elaboration: Alcoholic fermentation and post fermentative maceration in stainless steel tank of 15.000 liters. Malolactic fermentation in French oak barriques of 225 liters.

18 months in new French oak barriques, and minimum of 24 months in bottle.

Production: 18,000 bottles.

[\[Más info\]](#)





CANALIZO (2014)

Grape variety: Monastrell (50%), Syrah (25%), Tempranillo (25%).

Soils: Vineyards aged between 25 and 45 years, with limestone cover and sandy bottom, partially clay in the Monastrell.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation separated by varieties in small stainless steel tanks for subsequent assembly during barrel aging.

20 months in French oak barriques of 225 liters of first and second year of use and minimum of 24 months in bottle.

Production: 9,000 bottles.

[\[Más info\]](#)

ALTICO (2018)

Grape variety: 100% Syrah.

Soil: Trellised and semi-dry farming vineyard located on the northern slope of the Sierra del Carche, with limestone cover and sandy loam bottom, at 750 meters of altitude above the sea level.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation in stainless steel tanks of 13,500 liters. Twelve months in French oak barriques of 225 liters with 3-4 uses and at least twelve months in bottle.

Production: 14.980 bottles + 485 magnum bottles.

[\[Más info\]](#)





MURI VETERES (2017)

Grape variety: 100% Monastrell, old vines planted in Pie Franco (ungrafted vines)

Soil: Heroic vineyard of rabid rainfed land located at 600 meters above sea level on the southern slope of Sierra Hermanillos, with poor soils with thick limestone cover, sandy bottom and bedrock at shallow depths under the vines.

Elaboration: Maceration, alcoholic fermentation and malolactic fermentation in cubic french oak barrels of 1,900 liters. Twelve months in cubic barrels of 1,900 liters and French oak barriques of 225 liters and minimum of twelve months in bottle.

Production: 6.083 bottles + 395 magnum bottles.

[\[Más info\]](#)

VINA MARIS (2015)

UNDERWATER AGEING

Grape variety: Monastrell, Tempranillo, Cabernet Sauvignon, Syrah.

Soils: Limestone cover and sandy and partially clayey bottom.

Elaboration: Alcoholic fermentation in stainless steel tanks. Malolactic fermentation in French oak barrels of 225 liters.

18 months in new French oak barrels and at least twelve months in bottle plus twelve months at the bottom of the Mediterranean Sea at 40 meters deep.

Production: 2,325 bottles.

[\[Más info\]](#)





VERMUT CARCHELETO

Grape variety: Verdejo

For its elaboration, we macerate or/and infuse a personal recipe of 36 different plants, herbs, roots and fruits for several months until achieving an aromatic and harmonious profile in which an elegant bitter background stands out. There is no shortage of aromatic Mediterranean plants that can be found in the Sierra del Carche such as rosemary, thyme, lavender or laurel. Subsequently, adding toasted sugar caramel in its right measure, balance, body and even more complexity are achieved.

To finish giving it its peculiar personality, the vermouth spent about 6 months in french oak barriques of 225 liters, which previously served for the aging of some of the best red wines of the winery

[\[Más info\]](#)

EXTENSO (2009)

Grape variety: Cabernet Sauvignon, Syrah and Monastrell.

Soils: Vineyards near the Sierra del Carche, between 600 and 750 meters of altitude, with limestone surface, poor in nutrients and sandy loam bottoms, which provide concentration and freshness to the grapes.

Elaboration: Alcoholic fermentation with native yeasts in cubic French oak barrels. Malolactic fermentation in the same vessels, with controlled and constant temperature, two years of slow aging.

Production: 530 magnum bottles.

[\[Más info\]](#)





During the 2009 harvest we found two exceptional corners with Cabernet Sauvignon, Syrah and Monastrell grapes on our Sierra del Carche and Fuente de Las Perdices vineyards, whose grapes were simply superlative in quality. Vines that were a true prodigy of nature.

We decided to harvest these vines separately, transporting the grapes in boxes without overlapping the bunches, shelling them by hand at the selection table in the winery to stay exclusively with the perfect grape grains. At that time, 13 years ago, the Extenso project, our vintage wine, was born.

Magnum bottle of style halfway between Bordeaux and Rhine, thin, elegant, opaque to the light with our corporate colors of Carchelo. In turn, the wine is protected by another wooden bottle that we open in two halves to reveal its content. All presented in an elegant black case with four personalized wine glasses.



CARCHELO, BEST SPANISH WINERY OF THE YEAR

*Verema Awards 2022

BODEGAS**CARCHELO**



MORE INFORMATION



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Casas de la Hoya, S/N, Paraje, 30520 Jumilla, Murcia



+ 34 968 43 51 37



info@carchelo.com