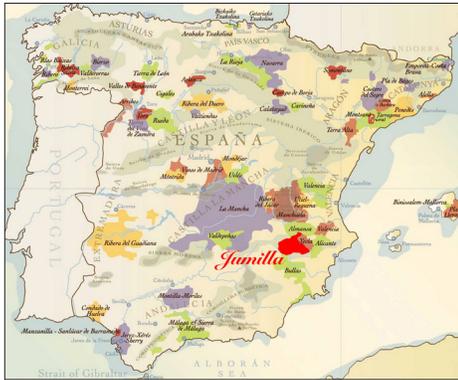




PIONEERING JUMILLA  
**BODEGAS CARCHELO**  
EL CARCHE (MURCIA)  
JUMILLA



At 2000 to 3500 feet above sea level, between Spain's coastal plain and inland La Mancha, Bodegas Carchelo was created in the early 1980s as a pioneering effort to modernize vinegrowing and winemaking in what had been a vinicultural backwater. By the early 1990s Carchelo's rich yet fresh and balanced style had put Jumilla on the road to international respectability.

Called *Mourvèdre* in France, the region's indigenous Monastrell is a featured player here in both ungrafted head-pruned and wire-trained vineyards, while strong supporting roles are played by Syrah, Tempranillo, and Cabernet Sauvignon. Monastrell and Syrah bring fruit intensity, density, and their own unique characters, while the latter two varieties enhance structure and fineness.

With an average of less than 8 inches of annual rainfall, this is a distinctly arid region where quite cool nighttime temperatures constantly interrupt a very hot growing season. Chalky and clay soils are ideal for the vines planted, with estate vineyards spread across a broad array of subregions at differing altitudes with diverse exposures, moderating the risk to fruit by the area's frequent hail events. In all, Carchelo's vineyards thrive in 5 distinct Jumilla subregions with a significant range of exposures and soils, assuring a healthy diversity of fruit and vintage consistency.

The estate uses only about half its grapes in any given vintage. Winemaker Joaquín Gálvez Bauzá and all Carchelo partners maintain a healthy enthusiasm toward severe grape and wine selection.

**CARCHELO "C" Jumilla**

Monastrell (*Mourvèdre* in France), Cabernet Sauvignon, Tempranillo, and 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. Ruby red with hints of violet. Intense and complex nose with lots of red and black fruit. Smooth and balanced palate, harmonic and fresh with fine persistence.*

*Wine Enthusiast* on the 2011: **91pts** "Immediately this presents itself in a positive light. The color is bright and lucid, the nose is solid and smells clean and lush, and the body is full, stout and smacks firmly with proper tannin-acid balance. Flavors of peppery, chocolaty black fruits finish toasty, peppery and thorough."

**CARCHELO SELECTO Jumilla**

Chalk and clay soils offer ideal footing for this blend of 40% Monastrell, 30% Tempranillo, 15% Syrah, and Cabernet Sauvignon aged 12 months in oak, with a minimum 12 months in bottle prior to release. *Wine Spectator* on the 2012 Selecto: **93pts** "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." **"Highly Recommended"**



Awarded **PLATA** at Bacchus 2017

**ORO** at Nuevo Vino 2016

**93.15 Points** from Guía Wine Up.

*Thank you for your time and for your interest in Connoisseur Wines.*