



CARCHELO ORANGE 2024



Type of wine:

White wine
12 % Alc.



Vintage::

2024.



Location:

D.O.P JUMILLA.



Production:

2.184 bottles of 750 cl.



Grape varieties:

100 % dry farming
Airén.



Harvest:

Harvested in September
of 2024.



Packaging:

6 bottles of 750 cl.



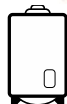
Conservation:

Between 8 y 10 °C.



Soils:

Dry farmed vineyard at 650 meters above sea level, with
sandy-calcareous soils and limestone gravel on the
surface.



Winemaking::

Cold soaking with skins for 3 days. Fermentation with skins in
1,000-liter open vats, with daily manual pillages.



Ageing:

Post-fermentative maceration during 3 weeks
before filtering and bottling.



Tasting notes:

Appearance: Orange in color with amber highlights, vivid and
bright.

Nose: Concentrated and intense, with notes of quince
blossom, citrus peel, olive leaf, grapefruit, and stone fruit.

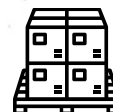
Palate: Savory, with good structure and a certain tannic
texture that enhances the acidity and fruity notes. A pleasant,
round finish with a slight bitterness of nuts and a mineral
character.

Recommended pairing with grilled artichokes, sautéed
mushrooms, fish, and white meats.



Awards and points:

Jumilla Wine Challenge: Gold.



Palletization:

*Pallet 120x80 cm:
99 boxes x 6 bot.
Weight: 800 kg
Height: 170 cm



Certificates:

Vegan Certified.

