

BODEGAS CARCHELO



CARCHELO CANALIZO

ESTATE GROWN

VARIETALS: Monastrell, Syrah and Tempranillo

ORIGIN: Sierra del Carche, Jumilla, Spain

ALCOHOL: 14.5% by vol.

VINEYARDS: Ramblica Simon, Fuente de las Perdices, and Sierra de Enmedio

AGING: 20 months in French Oak barrel, and Minimum 24 months in bottle

TASTING NOTES

Color: Lively ruby with coppery tones

Bouquet: Deep and elegant with hints of Mediterranean herbs, stone fruit and touches of vanilla and cloves

Taste: Lively and Elegant with a balance between its silkiness, acidity and tannins.

Pairing: Ideal with traditional and designer dishes, long-aged cheeses and dark chocolates
Great aging potential for 15 years or more.

BACKGROUND

Bodegas Carchelo, SL, a family winery, founded in 1990, sits in Jumilla (Murcia), at the foot of the Sierra del Carche, protected Regional Park whose highest peak "Madama" rises to 1,372 meters. The Mediterranean, together with our interior location and on the plateau, provides us with a unique climate. In the Spanish Mediterranean, between the provinces of Alicante, Albacete (La Mancha), Granada and Almería (Andalusia) is the Region of Murcia, and to the northeast of it is Jumilla, a historic, ancient city; an extensive municipal term (1,000 km²) makes up the plateau of the Murcia Region with an average altitude of 600 m. Arid and mountainous land, of steppe and rosemary, where the vineyard historically found a singular habitat to produce grapes of exceptional quality. Professional ethics, respect for people and our environment are constant in any area of our activity.

VINIFICATION

Canalizo is the result of a special selection of low yielding vineyards with different altitude levels and a variety of soil types. A limited production wine made only of exceptional vintages providing elegance and delicacy that will continue to improve in the bottle over many years.

Our facilities boast all the necessary means and technology for making, nurturing, bottling and preserving our wines in the best conditions possible of hygiene and food safety. We only produce red wines. We ferment in stainless steel automated tanks, with automated control and regulation of temperature and capacity for 12,000, 25,000 and 50,000 liters. We use, between them all, a total of 550,000 liters depending on the sizes of the plots harvested.

Our barrel room where the wines are aged has a capacity for 1,000 barrels of 225 liters. We use top quality French oak and different degrees of toasting; we changed 20% of the barrel room every year and we remove the barrels after their fifth year of use. The room is conditioned to maintain a constant temperature and level of humidity throughout the year.

VINEYARDS

Our vineyards are located in plots spread over different areas of the substantial municipal area. As a result, we have reduced the risk of losing the whole of our harvest due to hailstones and it also gives us variety in the type of soil, altitude and orientation on hillsides and valleys. The different locations lead to different absorption of sun, temperature and exposure to the wind. This gives us different stages of ripeness and offers us a staggered grape harvest, producing grapes with many different subtleties. We respect and protect the environment. With the help of a biological system of draining residual water, we then use waste water for the irrigation of green areas.

