

LA CARMEN DE ESPAÑA



TAPAS
WINE

BODEGAS CARCHELO



WINEMAKING

The grapes were handpicked at the optimum stage of ripeness during the month of September. The juices are stored throughout the year in insulated stainless steel tanks below 5°C. Three weeks prior to bottling the juices are fermented in temperature controlled stainless steel tanks of 15.000 liters at 12-16°C. Charmat Method fermentation stopped at 1-2°brix. Clarified filtering and residual sugar was then adjusted with natural grape must concentrate to 60gr/L and CO2 was adjusted to 1800ppm by dosage prior to bottling.



VARIETIES

· Moscato · 100%



ALCOHOL CONTENT

5,00 % Vol.



VINEYARDS & SOIL

Vineyards in Valentino Valley & Alto Turia in the heart of Valencia. Low altitude area planted with the traditional Moscatel Romano (Muscat). This extremely aromatic white grape needs steady warm temperatures to express its huge potential.



AGING

Young wine.



TASTING NOTES

LA CARMEN Moscato Frizzante has youthful with pronounced fruit and floral notes reminiscent of mandarin peel, carrying through on the semi-sweet palate. A light sparkle adds some fresh zest to the palate and balance itself with an harmonious acidity typical of the Moscato vibrantly know throughout Valencia, Spain.

MOSCATO



	CASE	AMERICAN PALLET	EUROPEAN PALLET
Cases 6 bottles	High: 318 mm Width: 123 mm Deep: 163 mm Weight: 7,60 Kg		Cases/pallet: 105 Rows: 5 Weight: 814 Kg
Cases 12 bottles	High: 318 mm Width: 245 mm Deep: 325 mm Weight: 15,60 Kg	Cases/pallet: 70 Rows: 5 Weight: 1.083 Kg	

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