

Chozas Carrascal Las Ocho



CHOZAS CARRASCAL



Bobal, Monastrell,
Garnacha Tinta,
Tempranillo,
Cabernet
Sauvignon,
Cabernet Franc,
Syrah y Merlot



UTIEL -
REQUENA



15% ABV



GENERAL INFORMATION

Las Ocho is a red blend crafted from Bobal, Monastrell, Garnacha Tinta, Tempranillo, Cabernet Sauvignon, Cabernet Franc, Syrah, and Merlot. Each variety is vinified separately, with controlled fermentation below 25 °C and maceration for 2–3 weeks. During maceration, the wine undergoes two daily punch-downs and strategic rackings, with only the free-run wine used for this bottling. Approximately 75% of the wine is aged in 220-liter French oak barrels and 25% in tanks, then blended before bottling. The wine is further bottle-aged for 12 months, resulting in a refined, complex expression.

TASTING NOTES

Ruby red with intense, bright colour, Las Ocho is fruity and balsamic on the nose, with elegant hints of vanilla, toast, coffee and chocolate from the Allier oak. Full-bodied and powerful, the palate is balanced with ripe, rounded tannins, subtle mineral notes and harmonious oak integration. Ideal served at 14–16 °C, it pairs beautifully with a wide range of dishes, from legumes to spiced meats and contemporary cuisine, respecting both textures and flavours.