

FAMILIA PACHECO

CUVÉE ELENA 2009

Commended at IWC 2011

Bronze Medal at Decanter 2011

Silver Medal at Brussels 2010, Gold Medal at Certamen Vinos de Jumilla 2010 and Silver Medal at Provino 2010 (2008 vintage)

TECHNICAL DATA

Appellation	DO Jumilla
Winemaker	David Morrison and Pilar Abellán
Winery	Viña Elena
Vineyards	17 hectares of 13 year old and old vines, 500 metres above sea level, set within the semi-arid, hilly landscape of northern Murcia in the south-west of Spain, producing full-flavoured, well-coloured grapes which in turn produce wines full of character.
Varietals	50 % Cabernet Sauvignon 13 years old, 50% Monastrell old vines.
Winemaking	Cuvée Elena is the top wine made at Viña Elena each year. There are just 11000 litres of this cuvee, named after current manager Elena Pacheco Martinez. Grapes from the 2009 harvest were picked from very low yields in small plastic crates.
Ageing	9 months in French oak.

ANALYSIS

Alcohol	14.7% by volume
Total acidity	5.1 g/l (tartaric)
Vol acidity	0.53 g/l (acetic)
PH	3.78
Resid. sugar	2.8 g/l

TASTING NOTES

Colour	Deep dark cherry coloured.
Nose	Aromatic roast pepper nose.
Palate	Rich, smooth and spicy with toasty and caramel hints. Well-balanced, complex and elegant with a very long finish.



FAMILIA PACHECO

ROBLE 2010

TECHNICAL DATA

Appellation	DO Jumilla
Winemaker	David Morrison and Pilar Abellán
Winery	Viña Elena
Vineyards	17 hectares of 13 year old and old vines, 500 metres above sea level, set within the semi-arid, hilly landscape of northern Murcia in the south-west of Spain, producing full-flavoured, well-coloured grapes which in turn produce wines full of character.
Varietals	40% Monastrell, 40% Cabernet Sauvignon, 20% Syrah
Winemaking	The grapes were hand harvested from 8 years old vines, which were fermented in stainless steel tanks. The grapes were macerated for 10-12 days to extract maximum colour.
Ageing	4 months in 2 year old, lightly toasted French oak barrels.

ANALYSIS

Alcohol	14.5% by volume
Total acidity	5.05 g/l (tartaric)
Vol acidity	0.48 g/l (acetic)
PH	3.75
Resid. sugar	2.5 g/l

TASTING NOTES

Colour	Very well coloured and bright.
Nose	Cherry and red fruit on the nose.
Palate	Rich and velvety with a long finish.



FAMILIA PACHECO

ORGANIC MONASTRELL SYRAH 2010

Commended at Decanter 2011 (2009 vintage)

TECHNICAL DATA

Appellation	DO Jumilla
Winemaker	David Morrison and Pilar Abellán
Winery	Viña Elena
Vineyards	17 hectares of 13 year old and old vines, 500 metres above sea level, set within the semi-arid, hilly landscape of northern Murcia in the south-west of Spain, producing full-flavoured, well-coloured grapes which in turn produce wines full of character.
Varietals	80% Monastrell (40 years old), 20% Syrah (8 years old wire trained).
Winemaking	The pre-fermentation maceration took place at 18°C with pumping over every two hours to extract colour and the primary aromas of the varietals. Once fermentation started the frequency of the pump overs was substantially reduced to control the strength of the tannins. Maceration lasted 8 days.
Ageing	Young wine.

ANALYSIS

Alcohol	14.5% by volume
Total acidity	4.9 g/l (tartaric)
Vol acidity	0.55 g/l (acetic)
PH	3.79
Resid. sugar	2.6 g/l

TASTING NOTES

Colour	Very well-coloured and bright.
Nose	Monastrell brings fruity smooth warm flavours, Syrah aroma and finesse.
Palate	Characteristic smooth fruit driven wine which is exceptionally easy to drink.

